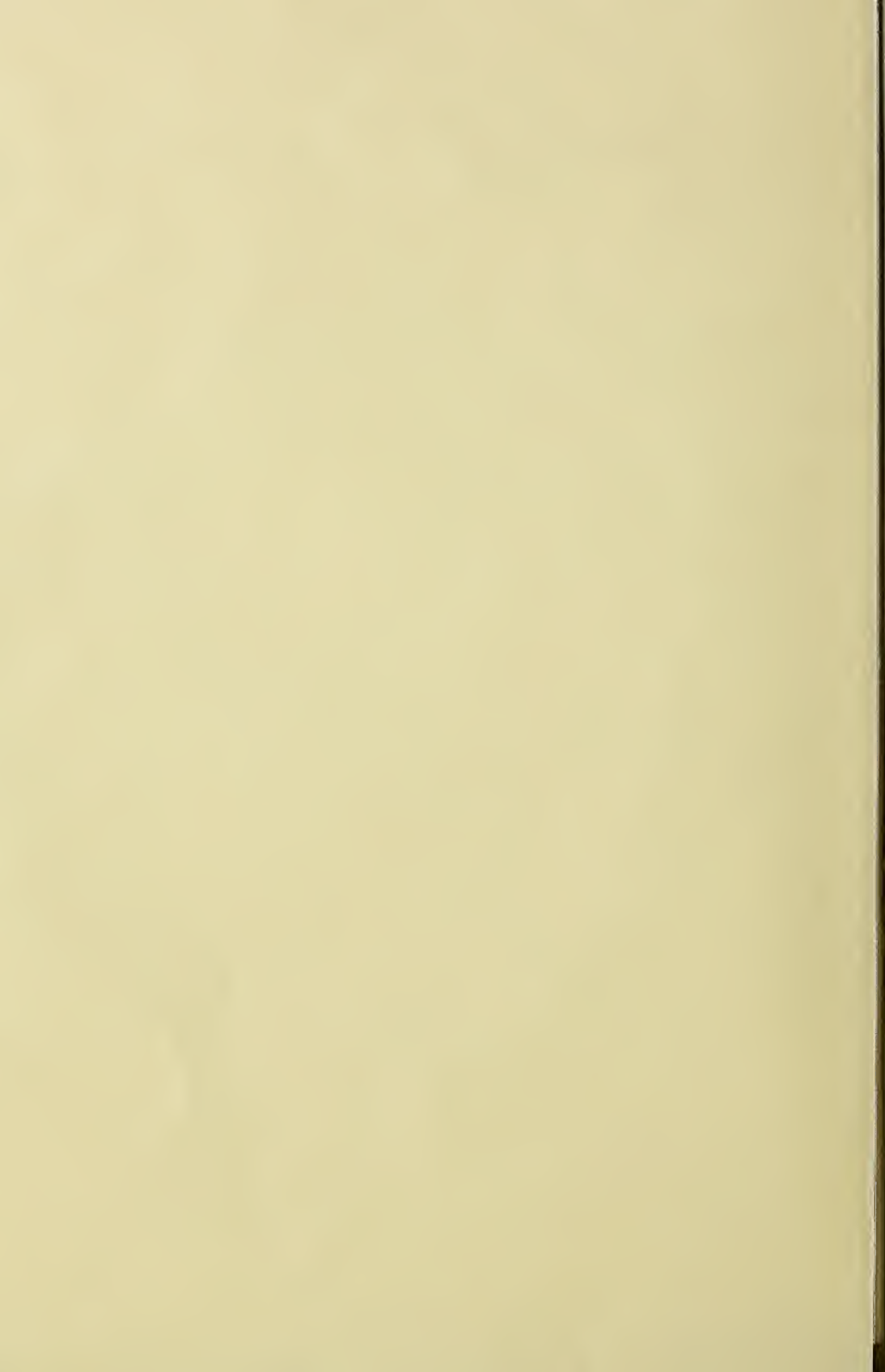


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# THE MARYLAND FARMER:

DEVOTED TO

Agriculture, Horticulture, and Rural Economy.

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## Our London Letter.

(Regular Correspondence.)

LONDON, England, July 11, 1881.

A week of almost uninterruptedly fine weather, with a high temperature both by night and by day, and without high winds, has proved very favorable to the successful blossoming of the wheats; and, as a large proportion of the English wheat crop has been in blossom during the past week, harvest prospects for wheat may be fairly accredited with that much—a very important item—to the good. The earlier wheats have had high winds, night frosts and storms to contend with during their blossoming time, but the bulk of the acreage under wheat in England has, doubtless, passed through that critical period during the past week under highly favorable circumstances.

The Austrian government has received from the Austro-Hungarian Consuls in the various countries of Europe, a series of special reports on the present state of the crops, and the prospects of the coming harvest throughout the continent. The results have been published by the Vienna Minister of Agriculture, and may be summarized as follows:

Throughout Southern Europe cereal crops are, with few exceptions, in a very satisfactory condition. In a majority of districts there will probably be more than an average harvest. It is only in Portugal that the yield promises to be below the average. In Spain and most parts of Italy the promise is satisfactory; in Lombardy, Greece and most parts of Balkan countries, highly satisfactory. In the lower parts of Bulgaria, Servia and Roumania, however,

the spring floods have done great damage. The excessive rains and floods in Moldavia have so injured the crops that only the average yield is expected.

In central Europe, generally, there is promise of a satisfactory average harvest. In Switzerland the result is expected to be considerably in excess of the average. In Germany, the only provinces where the yield will fall sensibly short of a fair harvest, are East and West Prussia, the falling off being attributed to a wet autumn, a severe winter and a cold, damp spring. From Russian Poland, too, owing to the same causes, the harvest will probably be considerably below the average. In Saxony, Thuringia and some other parts of Germany, the so-called English variety of wheat (*triticum turgidum*) has done badly, but the native variety (*triticum vulgare*) has thriven well.

In western Europe, including France, Belgium and the Netherlands, the cereal crops are generally in a very satisfactory state. It is only in some parts of Southern France that they promise to be below the average. In Holland, on the other hand, the prospect is highly satisfactory, considerably more than the ordinary yield being anticipated.

As regards Eastern Europe, the harvest in Russia will be very unequal in different parts, but the general result will be an average harvest. In several governments the severe winter has killed the seed, and the spring sown crops have progressed but slowly, but from most districts the reports are satisfactory.

Taking Europe as a whole, the harvest of the present year promises to yield more than the average. This result will, however, be in part due to the fact that the area sown with cereals is larger than the average for some years past.

## Farm Work for September.

This is the busy month of autumn with the farmer and planter. Crops are ripening and must be secured, while preparations are to be made for sowing other crops for next year's harvest. Tobacco is to be housed, corn cut off and put in shocks, or fodder is to be gathered and land plowed for wheat to be sown the first of next month. Rye is to be sown as soon as possible, if it was not sown among the standing corn, last month.

### Rye and Wheat Crops.

Rye should be sown early if a good crop is expected. Give it a good bed of rich, sandy loam; one bushel of pure seed per acre, and a large crop will be the result. This valuable crop is too much neglected, because it is thought to be unprofitable. This is not so, if it be treated as well as wheat, it is a more profitable and much surer crop. Rye, properly treated, on most good soils will yield 20 bushels of grain, at 80 cents per bushel equals \$16.00, and two tons of straw, which, if threshed by hand, or a machine that is now in use for the purpose, so that the straw is not broken up, and it is baled, it will bring \$15 a ton, this would give \$46 per acre for rye. This is more than the same land and labor would produce of wheat and its straw. Sow 1 bushel seed per acre.

The conditions best for wheat are a clay loam a clover ley; good seed, well brined or soaked in some purifying steep. Plant the seed from one to two inches deep; sow with drill on well prepared land; sow from four to five pecks, per acre. The grain should be rolled in lime or plaster after it comes out of the steep and before being sown. Sow between the 20th September and 20th October, in this section of country. Late sown wheat did not do well last year. The fly got farmers into the idea of sowing late, but that pest is disappearing and it is also questionable whether the advantages of early sowing do not counterbalance the danger of the fly. One large and successful wheat grower, on Eastern Shore, told us that he did not dread the fly if he could get his wheat in early on rich, well prepared land.

### Manure.

Haul out manure and spread it on the turf intended for crop next year, and haul in all material that you possibly can gather to make compost heaps, or to be worked up in the barnyard, hog pens and yards. Keep the cattle pens and hog pens well supplied with litter and material for making manure.

### Draining and Ditching.

This is a prime time for under-draining and making open ditches. Clean out all the old ditches and cart off what is thrown out, either to the compost heaps or spread it at once on the bare places in the field, making it white with plaster. This earth from the old ditches with the usual debris spread an inch or more thick and coated with plaster and salt in proportion of three parts salt to one of plaster, will make each poor, naked knoll, where applied, equal in fertility to that which has a good turf upon it.

### Stock of all Kinds.

See that the pastures have a plentiful supply of water for the stock and that they have daily access to salt, or each one has an ounce or two, twice a week, of a mixture composed of equal parts of salt, shell lime and wood ashes, the three ingredients well mixed. The sheep should be examined and relieved of ticks or other vermin, by dipping in a strong solution of tobacco, or by greasing with sulphur mixed in lard. This is done by parting the wool and with the finger applying along the crease some of the lard. Two or three of these openings of the wool, lengthwise the sheep from head to tail will be enough. Get the ewes in good order and admit them, a few at a time to a buck of some one of the improved breeds. The old and indifferent ewes after being served should be put to themselves and fed well until fit for the butcher. Pastures are usually poor at this season and the stock should have extra food by way of green corn fodder, fruits, vegetables or millet, &c.

Milch cows must be well fed, night and morning, on cut food either dry or green, and have two to four quarts of bran or mill feed to keep a flow of milk for the latter part of this month, and during the month of October and November the best autumn butter is made for winter use. A good supply of rich milk can no more be had from a poorly fed cow, than blood is to be extracted from a turnip. Take especial care of the weaned colts, calves, pigs and lambs. Everything depends on the treatment of young animals for the first year. Never, from the time of taking them from their mother's care, should they be allowed to suffer from hunger, thirst or cold. Let this be well remembered, if you desire a perfect animal in form and one which will develop an early maturity. Two years is often gained by taking good care of an animal when it is young. Proper treatment the first year is true economy in stock breeding.

### Orchards.

Those intending to plant an orchard this fall



should now prepare the ground by deep plowing, high manuring, and getting it into fine tilth. Every farmer should have a good orchard, embracing all the different classes of fruits, such as apples, pears, peaches and quinces, at least. Fruit has already become a source of great profit and the demand for all kinds is greater than the supply. By canning and drying all fruit can be saved and none go to waste. Evaporating machines are so plenty and cheap now that any farmer's family can readily save what otherwise would be lost, enough from a few hundred bearing trees to support itself in the necessary clothes and groceries required for the year. Therefore, we suggest that fruit trees should be planted in abundance on every farm, and when planted, to be carefully cultivated and protected. In buying fruit trees, be sure and purchase from reliable nurseries, and only such kind as are suited to your locality. Do not buy from tree pedlars. Trust not one. Irreparable frauds are daily committed by the travelling fruit tree sellers.

#### Securing the Corn Crop.

Either pull the blades and cut the tops and then cut off the stalks and set them in shocks in straight rows, or what is the better plan—as soon as the grain is glazed and free of milk, cut off the corn at the top of the ground and set it up in shocks, and tie the tops so as to hold it close and give the bottoms of the stalks sufficient space to form a strong, close shock, which will resist the rains and winds. Let the rows of shocks be wide apart, that as much space as possible can be got for wheat, and as few strips in the field left for oats next spring. Corn fodder harvested green and well cured makes as nice food for stock as the best hay. But we again call attention to ensilage and hope many of our farmers will experiment this month with corn fodder as ensilage. The day is not very far off when large and small silos will be considered necessary appendages to every barn on every well managed farm, doing away with expensive hay mows to a great extent.

#### Garden Work for September.

*Spinach.*—Thin the spinach already growing for autumn use, and give the plants frequent hoeing or stirring with the rake. Prepare a bed for prickly spinach to come in during the spring. Spade the ground deep, manure it well with decomposed manure and add compost manure. It requires very rich land. Pulverize well and about the first of the month sow seeds thinly, in

drills half an inch deep and 9 inches between the drills. When sown and covered, pat with the hoe the drills. As soon as it gets leaves an inch broad, thin the plants to stand four inches apart in the drills—work it well and cover with cedar brush or leaves lightly, so as give it partial protection during winter.

*Lettuce.*—Set out plants for winter use and sow a small bed to furnish early plants in spring. Cover the same as you do spinach.

*Radish.*—Sow seeds of Chinese sorts or California mammoth on a very rich, light bed and do not let it suffer for water.

*Seeds.*—Gather and save carefully all seeds as they ripen. Save none that are doubtful or from poor specimens. Save prime seeds and you will know next year what you sow. You will not likely have turnips come up when you expected cabbage, or a poor, meatless, little tomato, when you worked for a luscious Trophy or Acme tomato, to look and cut like a beef steak.

*Siberian Kale.*—Sow a bed of kale for early greens.

*Turnips.*—Keep these worked well and thin them so as not to let them be too crowded.

*Celery.*—Earth celery up a little; If the weather be dry, water it freely, once or twice a week, about sunset. Soak the earth with water, it is better than a sprinkle every evening. Never water plants in the morning of a hot sunny day.

*Cabbage.*—Sow a rich bed with cabbage seed of early sorts to be set out next month. Try and get some of the seeds of the old sorts, such as Vanack, Battersea; or failing in that, sow Early York, Large York, Wakefield or other well established early variety.

*Endive.*—Set out plants of endive on a rich spot, in rows 16 inches apart, and the plants ten inches apart in the rows. Rake or hoe it often, and each time draw some earth to the plants. This is an excellent salad, though not much seen, because it is not very popular except with the Germans and French.

*Corn Salad.*—Sow a plentiful supply of corn salad, treat it as you do spinach or lettuce. It is very hardy and makes in the spring an early and delicious salad. It is good boiled as greens. It will grow on any common soil. If it was once used in a family we are sure it would always thereafter find a place in the garden. In France, great quantities are used and it there grows wild in the fields, after the crops of wheat or barley. It is prepared exactly as lettuce is for the table.

*Herbs.*—After the middle of the month all pot and medicinal herbs ought to be set out during a

moist spell. They may be planted at any time for the next six weeks, or to the middle of November. Be sure to set out a variety and enough. No garden should be wanting in a supply of all the more important herbs, especially have sage, thyme, marjorum, parsley, lavender, &c.

THE LOSS OF AMMONIA in manure is a question frequently discussed. The experiments of Dr. Vœlcker with fresh horse manure, gathered from the stables before being mixed with the heaps, will, no doubt, interest and surprise many. In one experiment the amount of ammonia which was drawn out by long-continued boiling, amounted to 6.6 pounds per ton, which, at 20 cents per pound, would amount to \$1.32 per ton. The loss, however, on the land, would not amount to a quantity anything like this, for, in this case the ammonia was extracted with boiling water. A second experiment with a sample of hot, fermenting horse manure, emitting a strong and pungent odor, lost, in like manner, less than two pounds per ton, or 39 2-10 cents in value. As the excrement, even as hot as this is, soon cooled when spread upon the ground, and as the fresh earth absorbs the ammonia very rapidly, these experiments would indicate a loss in practice of too small a value to be taken into account, when the convenience of time is taken into consideration. A large quantity of our farmers are frequently deterred from drawing out manure at times when the hauling would cost very little, on account of the teams standing idle in the barns, for fear of loss by exposure, but so small a loss should never be considered when the question of convenience arises.

### Carbon and Nitrogen.

Dr. Lawes is beginning to establish some theories, on the basis of his long experience at Rothamstead. Here is one or two: "While I do not deny that plants may take up some carbon from the soil; and that they, or the soils in which they grow, obtain some combined nitrogen from atmospheric sources, still, the results of the Rothamstead experiments, relating to the chemical statistics of agricultural production, *clearly show* that the atmosphere is the *main*, if not the exclusive source of the *carbon of our crops*, and that the *soil is the main*, if not the *exclusive source of their nitrogen*."

For the Maryland Farmer.

### Farm Yard and Stable Manure as a Fertilizer.

We were not a little interested in the perusal of Dr. Lawes' article upon "The application of Farm Yard Dung," in the August number of the FARMER. While it is to be regretted that the farmer is obliged to handle so great a weight or proportion of useless material or matter, as is the case in the transportation and use of stable and yard manures, it seems to be a necessity from which there is no means of escape. But while by means of chemical analyses it is determined that an equal value of actual manural substance may be concentrated in comparatively little bulk, it must be borne in mind that an application in such concentrated form is not all that is required in order to secure the best results.

A special fertilizer may be constituted of such elements as when applied to the soil, are immediately available as plant food, being dissolved by the moisture of the soil, and all that the plant has to do is to immediately take it up by means of its rootlets that are in search thereof.

But suppose a field was entirely free from weeds so that in consequence thereof no disturbance of the soil was necessary in their destruction, and that this concentrated fertilizer was to be used, and nothing further is done, is it probable that the result would be the most satisfactory?

It would hardly be in keeping with the idea of Jethro Tull, that *tillage* is the great element of success in the cultivation of the soil; but tillage implies an effort that produces mechanical action upon the soil, and anything that accomplishes this is aiding tillage, and if the theory of the benefit of tillage is correct, whatever extends its effects or operates mechanically upon the soil by prolongation must be accomplishing a good work as the opposite of no mechanical action whatever. Now this is just what is accomplished by stable manure when it is incorporated with the soil, and the coarser the manure, the greater or more extended its effects. The same is also the case with the turning over of green sward, whenever there is anything buried in or beneath the surface of the soil that is subject to decomposition, the chemical changes in the case are such as to produce an abso-



lute mechanical action thereon.

And so where poor, wet, meadow hay, that has lain in the farm yard, perhaps saturated somewhat with urine, has been plowed into a compact soil, so close in fact that plants grew at a great disadvantage, it became so ameliorated, broken up and friable by the decay of the old hay, that notwithstanding nearly everyone would pronounce it almost worthless for pure fertilizing purposes, the effect upon the growing crop was fully equal to that where the more solid and better portions of the manure were placed. Thus, there seems to be a necessity for the occasional use, at least, of stable manure, unless the same effects are to be produced by excessive tillage, whereby the soil is brought into the same or a similar condition.

There appears to have been a world of wisdom in the arrangements of nature, and after the edict had gone forth that bread should be eaten in the sweat of the brow, there was afterwards no evidence of any design that there should be quiet repose in flowery beds of ease.

We are in full agreement with the views of the Doctor, regarding a use to be made of manure; use it to grow such crops as may be necessary upon the farm, supplemented by the use of special fertilizers, but the surplus may be much more profitably employed in applying to permanent meadows, in the early fall, than in extending the area of cultivated crops.

WILLIAM H. YEOMANS.

Columbia, Conn.

### Red Clover.

The *Clover Leaf*, published by the Birdsell Manufacturing Co., of South Bend, Ind., has a very interesting and well written article upon Red Clover, from Prof. W. J. Beal, of the State Agricultural College. We take the following extracts from the article:

"Clover seed is the best manure that a farmer can use." All plants draw much of their food from the atmosphere, and of those used in agriculture, none are exceeded by clover in the large proportion of nutriment thus derived. In this respect other leguminous crops are much like red clover. Here we include all the clovers,

vetches, beans, peas, saintfoin, lupins, and lucerne or alfalfa.

"To keep up the fertility of our soil, we must restore to it phosphoric acid, potash, nitrogen and other substances which are found in farm crops. Of the three very important and valuable substances just named, nitrogen is the most precious and costly to obtain. In various places there are abundant supplies of potash and phosphoric acid. As may be said, these are 'in sight.' Agricultural chemists are now studying on the problem of the future supply of nitrogen for agricultural purposes. So far, clover seems to be the important factor in this problem.

"Whole crops of clover are often plowed under, to restore or keep up the fertility of the soil, but I am safe in saying that it has been proven a better practice to cut off the clover; feed it, and use the manure, than to plow under the whole crop. In other words, for various reasons, all of which may not seem plain, it has been shown that plowing under a clover stubble is followed by about as good results (often better) as though the whole crop was turned under. Again, Vœlcker shows that 'Land on which clover has been sown for seed in the preceding year, yields a better crop of wheat than it does when the clover is mown twice for hay, or even once only, and afterwards fed off by sheep.'

"I can hardly do better than give here some of the conclusions of Dr. Vœlcker in regard to the great value of clover. I find these in the Journal of the Royal Agricultural Society, of England, for 1863, on page 422.

"First.—A good crop of clover removes from the soil more potash, phosphoric acid, lime and other mineral matters, which enter into the composition of the ashes of our cultivated crops, than any other crop usually grown in this country.

"Second.—There is fully three times as much nitrogen in a crop of clover as in the average produce of the grain and straw of wheat per acre.

"Third.—Clover is an excellent preparatory crop for wheat.

"Fourth.—During the growth of clover, a large amount of nitrogenous matter accumulates in the soil.

"Fifth.—This accumulation, which is greatest in the surface soil, is due to decaying leaves dropped during the growth of

clover, and to an abundance of roots, containing, when dry, from 1½ to 2 per cent. of nitrogen.

Sixth.—The clover roots are stronger and also more numerous, and hence more leaves fall on the ground when clover is grown for seed, than when it is mown for hay; in consequence, more nitrogen is left after clover seed than after hay.

"Seventh.—This crop causes a large accumulation of nitrogenous matters, which are gradually changed in the soil to nitrates.

"Eighth.—Clover not only provides abundance of nitrogenous food, but delivers this food in a ready available power (as nitrates) more gradually and continuously and with a great deal more certainty of a good result, than such food can be applied to the land in the shape of nitrogenous top-dressings.

"The above conclusions are somewhat condensed, but it would be well for every farmer to cut them out, and post them up where he could read them daily, till they could be indelibly fixed in his mind."

### Shall we feed the Cow on Ensilage.

One of the most conspicuous features of the crop reports for some months past, is the accounts of great and widespread increase in the dairy interest throughout the West. In view of the enormous growth of the industry for some years, and the development of the fraudulent manufacture of oleomargarine and butterine, one would think that further increase in honest butter and cheese making was improbable. But each month and year the quiet cow marches steadily onward, and her family occupies the land. If the partial failure of wheat, this year, shall result in directing the energies of the Western farmer more into the channel of manufacturing corn and grass into butter and cheese, meat and wool, we can well afford to lose 100,000,000 bushels or so. Thus, we shall save our fertility, our working capital, and achieve independence.

But if production is to be still further augmented, will prices continue at profitable figures? Yes. The only requisite is to exercise the utmost economy of management, and to manufacture by the most approved methods. We must so manage as to produce as much and as good butter

in winter as in summer, and at the lowest, possible cost. We must keep as many good cows as we can provide with shelter and fodder, and utilize all our land and means to the fullest extent. For, within reasonable limits, the greater the production, the smaller the percentage of expense.

The development of the system of ensilage, for the preservation of green fodder, during three years past, has been such as to awaken the liveliest anticipations toward it as the means of economical winter dairying. The experience of many practical farmers and experimenters in this country and in France, seems to warrant the following conclusions: First, that by ensilage, food sufficient for two cows can be produced on one acre, against two acres per cow of grass fodder, making it possible to keep four cows, where one is now kept; second, that the expense per cow of ensilage fodder would be less than by any other tried means; third, that the preserved green fodder produces as rich and more milk than ordinary hay and grain fodder, only second to that from summer pasturage; fourth, that cattle live and thrive upon it; fifth, that a great saving is also effected in labor, both in field and stable, and all expensive barns for storage are done away with; and sixth, by ensilage, we are rendered practically independent of the weather at harvest.

These promised benefits, if they could be availed of, would work a revolution in dairy farming, and such a system is certainly worth a trial at the hands of progressive farmers.—*Farmers' Review*..

### Earth Silos.

Mr. J. W. Brown, of the N. Y. Plow Co., in a recent pamphlet, says of earth silos: "Where the soil is clay or not too sandy, and where it can be drained, the cut maize can be packed in trenches. A good shape for a trench is five and a half feet deep, seven and a half feet wide at bottom, and eleven feet wide at top, and any convenient length. This can be made with oxen or horses and scraper very easily. At this slope the sides remain firm, and at this width the earth cover does not arch. The bottom of the trench should be floored with plank, and when filling, standing rye straw should be put against the sides, which will allow the ensilage to pack more



easily; it should be well rounded on top and covered with a thin layer of straw or tarred roofing felt, and on that about two feet of earth piled. In packing in the ensilage, it is well to cover with boards temporarily and roll with heavy roller frequently for several days during shrinkage, and also to roll the earth over until it no longer settles, and it should be protected from rain. The drains outside of the trenches should be as deep as the surface water ever penetrates. Mr. Morris has used such silos, in addition to his brick silos, to the extent of many hundred tons, for the past five years with excellent profit. His land is clay for a foot or two, and a kind of rotten rock beneath.

#### WOODEN SILOS.

There is no difficulty about making wooden silos; they require, however, more compression to prevent air from entering through the joints. The bays in the barn can be boarded up and down with matched flooring. The moist ensilage will keep the joints tight and it will keep well. The cover must be loose and weighted so as to make a continuous pressure. But this silo requires an elevation of the cut fodder, and, should the barn burn, the winter supply is lost. Wherever it is possible, the cellar under the barn should be utilized if the barn be large enough to serve for a cover and for the working place for cutting up the fodder. In the Southern States, last year, wooden silos were built in the fields with double thickness of boards and a coat of tar between. The weight used was cord wood which becomes more valuable as it dries. The Southern ladies appreciate this dry wood and approve of ensilage. These silos have doors through which the ensilage is excavated from below. The best silos, however, are built specially of masonry or concrete.

At Mt. Holly, N. J., there is a silo 19 feet long, ten and a half feet wide, and eight feet deep, made with eight inch brick wall, the sides and bottom cemented, with batten roof, capacity 40 tons, cost \$79.22.

#### Ensilage—Feeding Value and Cost.

One ton of ensilage, according to my experience and that of many others who have built silos and fed ensilage, is sufficient to keep a cow in a thrifty, gaining condition for thirty-three days, with no grain, hay or

other dry food; and with from two to five quarts of grain, fed daily, in addition to the 60 pounds of ensilage will keep her in full flow of milk, or if dry, will cause her to gain as rapidly as the best of hay and unlimited grain and roots. I have a grade Hereford heifer, two years old the 20th of last October, which was fed from the 3rd of December, 1879, to the 6th of June, 1880, upon ensilage, and an average of one quart cotton seed meal and two quarts wheat bran daily. She had a calf on the 2nd day of January, 1880. Not proving a very great milker, she was dried off the 1st of October. On the 12th of October, having run upon a very poor pasture, and being milked, she weighed only 790 pounds, since which time she has been fed 60 pounds of ensilage, 3 pints of cotton-seed meal and 3 quarts of wheat bran, daily. March 28, she weighed 1100 pounds, having gained 310 pounds during this cold winter. In October, she was worth not exceeding \$18. March 29th, 1881, I was offered 7½ cents per pound, dressed weight, to shrink 30 per cent., which makes her value to-day, \$57.75. The cost of keeping her has been as follows:

10,020 lbs. ensilage, at \$2 per ton, for 167 days..	\$10.02
501 " cotton-seed meal, at \$25 per ton. ....	6.51
501 " wheat bran at \$15 per ton .....	3.51
Total cost for food.....	\$20.04
Value 12th October.....	18.00
Cost to March 29th .....	\$38.04

Her value, March 29th, was \$57.75, leaving to pay for labor of feeding, \$19.91, besides the manure, which, according to Dr. Lawes is from 500 pounds of wheat bran, \$3.65, and from 500 pounds of cotton seed \$6.98, making a total of \$10.63. The manure from the ensilage I estimate at \$5, making for the whole, \$15.63. The manure from the ensilage may be estimated too highly. As regards everything else except the manure from the ensilage, there is no guesswork, the food and the animal being weighed upon a Fairbank's standard scales.

Now, for the sake of illustration, we will estimate what it would have cost to keep her upon hay, grain and roots. She would have consumed in the 167 days, 18 pounds of hay per day, (3006) pounds) at \$20 per ton, \$30.06; 4 quarts corn meal, per day, 167 days, would be 1336 pounds, at \$25 per ton, \$16.70; 2 quarts of wheat bran per day, same time (334 pounds) at \$15 per ton, \$2.52; 60 pounds of mangels per

day, for same time, (10,020 pounds) at \$2 per ton, \$10.02; total cost of keeping upon hay, grain and roots, \$59.30, or \$1.55 more than she was worth March 29, allowing that she would have gained as much, which is very doubtful.

The manure from the hay, grain and roots, according to Dr. Lawes, would have been worth as follows:

From the 3,006 pounds of hay.....	\$10 65
" 1,336 pounds corn meal.....	4 44
" 334 pounds wheat bran.....	2 43
" 10,020 pounds beets.....	5 35
Total value of manure.....	\$22 87
Cost of ensilage and grain.....	20 04
Less value of manure.....	15 60
Net cost of keeping.....	\$4 41
Cost of hay, grain and roots.....	\$59 30
Less value of manure.....	22 87
Net cost of keeping.....	\$37 43
Difference in favor of ensilage.....	33 02

Which is according to W. I. Chamberlain, (see page 475, vol. XLIII, COUNTRY GENTLEMAN,) \$2 less than the average gross receipts for a dairy cow in the Western Reserve. Such facts as the gain of my heifer, and other statements of mine in the COUNTRY GENTLEMAN, are substantiated by the experience of many others.

One word as to the expense. All farmers who keep five or more cows, can plant fodder corn enough to winter twice the number they now keep, and after haying, sell hay enough to pay for building their silo and the cost of a suitable cutter. The power, in most cases, can be hired, especially in sections where grain is raised. Those who have horse powers or portable engines for threshing would be glad of an extra month's or six weeks' work cutting ensilage after the threshing is over.

I did not presume to say or write a single word commending the system of ensilage until after I had tried it thoroughly. Is the experience of two seasons' feeding, using the scales every day, strengthened and corroborated by the experience of hundreds of others the past winter, to be counted as nothing because a number of self-sufficient individuals, having no knowledge or experience in the matter, attempt to ridicule it? Is the system of ensilage so entirely different from anything else that experience and practice are to be considered as little worth against the theories of scientists or the speculations of ignorance?

There has been a great deal of foolishness written about weighting silos; the

weighting is the least important part as far as expense is concerned. It does not cost me over \$2 to weight a 200 ton silo. Any plan of levers and screws (air pumps are utterly impracticable) to compress a silo of that size would necessitate an expenditure of at least \$100, the interest on which would be three times as much as the yearly expense of weighting, while the labor of manipulating would be nearly as great as that of hauling the stones. Where there are no stones, and where silos have to be built entirely above ground, screws may be used as a dernier resort. To relieve S. W.'s mind as to the awful task of "getting the stones up out of the silo," I will state that the weights are put on the top of the ensilage, at the top of the silo, and not in the bottom of the silo.

One word as to wooden silos. Experience, the past season, has taught that ensilage can be prepared in wooden silos. I look upon them, however, as I do upon wooden cellar walls, wooden cisterns, and all structures of wood, when the most favorable conditions for decay exist. Better sell two or three tons of hay and buy cement and build thoroughly; but if wood is used, be sure you make it air-tight and strong enough to withstand the lateral pressure, which is *very great*, although less when silos are filled slowly, the ensilage cut very fine, and most thoroughly trampled while being filled. J. M. BAILEY.

*In Country Gentleman.*

### The Farmer's Fish.

This is what Prof. Baird, the United States Fish Commissioner declares the carp to be. He applies this term to it, because it is singularly adapted to the wants of farmers, and capable of being raised in natural or artificial bodies of water where most kinds of fish would not live. The trout and bass require not only very pure but cool water, and they must have an abundance of it. Most of the inferior varieties of fish require water that is, at least, moderately clear, cool and abundant. The carp, however, delights in water that is warm, and is satisfied with a small amount of it. It prefers a pond where bottom and banks are constituted of mud, because that substance affords a place of protection during very cold weather, and for the additional reason that it produces a large



amount of plants that it relishes for food. The carp will eat anything that pigs and fowls will. It will readily devour insects, small reptiles and meat of all kinds, and will also eat nearly all kinds of green vegetables, fruits and garbage. It is fond of boiled roots, potatoes and cabbage, and all kinds of grain that has been cooked. The growth of the carp may be forced, by affording an abundance of flesh-forming food. It can be fattened like the pig or turkey. The growth of the specimens imported by the government fish commissioners from Germany, only three years ago, has been almost marvellous. Some of them that were brought over when they were no larger than minnows, now weigh eight or nine pounds. In the opinion of several that have experimented with them, it is as profitable to feed grain to carp, as to pigs and steers. There are, however, many articles of which the carp is very fond, and which add greatly to its growth, that can be produced much cheaper than grain. Cress, lettuce, parsley, celery, tender clover and grass, brewery grains and the refuse of glucose factories are all well adapted to feeding to the carp. The young fish are especially fond of sweet curd and chopped liver.

No inhabitant of the water, with the exception of the gold fish, is as thoroughly domesticated as the carp. The variety introduced into this country is known as the German carp, but it is probably of Asiatic origin and has been domesticated in China for thousands of years. It was raised in Italy, in the days of Cicero, and was probably carried by the Romans to the various parts of Europe they colonized. It can be transported easier, and will live longer out of water than any other sort of fish that is covered with scales. On this account it is very valuable for stocking ponds at considerable distance from railroads and other means of public communication. Carp ordinarily spawn in May or June; they are very prolific, a large fish often yielding 400,000 eggs. The eggs adhere in masses to sticks and the stalks of water plants. They hatch in a few days and the young fish grow very rapidly if they are not disturbed. The circumstance that no hatching house is required for propagating them is strongly in their favor. The flesh of the carp is hardly fit to eat during the summer, partly be-

cause it is the season for spawning. They are not favorites with anglers, as they do not take a bait after the manner of the pike, black bass and other game fish. They are easily taken from the water by means of a dip net, or they may be driven into a portion of the pond from which the water can be drained off. The flesh of the carp does not rank among delicacies like that of the salmon, trout, shad and mackerel. It takes its place among the substantial articles of diet that are within reach of persons of small means. It is likely that the carp will be raised in this country with a view to profit, rather than for affording pleasure. Farmers will keep carp as they raise beef and pork, for the purpose of supplying their tables and the market. In many places in Southern Germany there are carp ponds which are the common property of a village, and the taking of fish is regulated by custom or rules adopted by the citizens.—*Chicago Times*.

### Reasons why the Barb Fence Wire is the Best.

1. It is cheaper.
2. It casts no shade.
3. It occupies less space.
4. It is the most durable.
5. It requires less repairs.
6. It cannot be burned up.
7. It cannot be blown down.
8. It cannot be washed away.
9. It does not harbor vermin.
10. Economy in transportation.
11. It does not obstruct the view.
12. Not the occasion of snow drifts.
13. It provides perfect protection to crops.
14. Ease and quickness with which it can be put up.
15. It is the only fence that will keep stock off railroads.
16. It is the only fence that can be made "hog tight, horse high or bull strong."
17. It will protect orchards from boys, and watermelon patches from older depredators.

#### COST.

We are frequently asked the cost of the Iowa Barb Fence, as compared with the cost of a post and board fence, and some letters of inquiry, "how much does the Iowa Barb Fence cost per rod?" Replying to the first, it would be necessary to



know how much lumber was worth per thousand feet; and to the latter, how many wires it was desired to be used, before we could make any correct calculation. In order to enable the farmers to see the relative cost, we have computed the cost of eighty rods of fence, supposing lumber to be worth \$18.00 per thousand, posts 15 cents each, and nails  $4\frac{1}{2}$  cents per pound. In localities where the prices of lumber and posts differ from above, a corresponding difference would occur in the calculation below:

**Cost of 80 rods of Iowa Barb Fence, four Wires High.**

340 lbs. of painted wire, at 10c.....	\$34 00
41 posts, at 15c. ....	6 15
$3\frac{1}{2}$ pounds staples, at 10c.....	35
Cost of hauling same, 1 load .....	2 50
2 men 2 days in putting up, at \$1.25	5 00
	<hr/> \$48 00

**Cost of 80 rods Posts and Boards, four boards high.**

2650 feet of lumber, at \$18 per M....	\$47 70
165 posts at 15c. each. ....	24 75
70 pounds of nails, at $4\frac{1}{2}$ c.....	3 15
Cost of hauling four big loads, at \$2 50.....	10 00
2 men 4 days in putting up, at \$1 25	10 00
	<hr/> \$95 60

You will therefore see that the difference on this basis is about one-half the cost of a post and board fence, beside which the wire will be much more efficient in turning stock, will last longer, cannot blow down, nor in the winter time cause snow drifts. Should it be desired to put posts any closer together than shown as above, say one rod apart, it will increase the cost to \$55.00, there being then a difference of \$46.60 in favor of the Iowa Barb Fence. The proportion of cost is relatively about the same where 2 wires are used as compared with a two board fence, or three wires and a three board fence.

**Durability.**

Barbed Wire has not been in use long enough to state from experience how many years it will last; but as painted wire first put up, shows no sign of deterioration, and lines of telegraph wire have been in use thirty years without the quality being impaired, it is probable that a well galvanized steel double strand wire fence will last from 25 to 50 years.—*Barb Wire Herald*.

**OUR FARMERS' OLIO.**

With regard to breeding for sex, the *New Orleans Democrat* says it has been assured by old dairymen that they never failed to secure heifer calves if they introduced the cow to the bull, when her udder was fully distended with milk.

On the extensive seed farm of Messrs. Landreth & Sons, not a chicken is to be found, but a large number of guinea fowls are allowed the freedom of the grounds, which destroy insects of every kind and are considered invaluable in this respect.

Mr. E. P. Roe says, in the *Christian Union*, that if he were limited to one strawberry, he would choose the Charles Downing. It succeeds everywhere, it is very productive, even under rough and careless culture and the quality of the fruit is excellent. He does not know a variety with the flavor of the Downing that will produce as much fruit with the same culture.

A correspondent of the *Indiana Farmer* keeps his currant and gooseberry bushes free from worms from the following: Three ounces of copperas, dissolved in a bucketful of water and sprinkled upon the leaves that are infested. Do not exceed this proportion of copperas, for fear of injuring the leaves, and sprinkle the worms when first seen. It is much easier to kill them then, than when full grown.

The latest addition to agricultural implements in England, is the "steam digger," which is a combination of the plough and the spade. In the short space of an hour, and at a working cost of five shillings, it will turn over an acre of ground, and that too, in such a way as to produce superior cultivation. The inventor claims that it will do as much work as 170 men in a day. It appears to have stood very exacting tests.

**A VALUABLE INSECTICIDE.**—Professor A. J. Cook, of the Michigan Agricultural College, has been experimenting on the efficacy of the pyrethrum powder for the destruction of the cabbage worm and other insects injurious to vegetation. The exper-

iments showed conclusively that the powder, whether applied with water or in a mixture with flour, was fatal to the caterpillars. This powder has only to be sprinkled upon the plants, but two applications may sometimes be necessary. The success was better with the liquid than with a flour mixture, and the application more speedy and economical. Even so diluted a mixture as 1-200th of a pound of the powder to a gallon of water, was enough to kill eleven, out of fifteen larvæ. The aphides on a twig of alder were killed by being dipped into the liquid mixture. All the flies and mosquitoes in a room were thrown to the floor by the effect of blowing a little of the powder into it. Squash bugs, however, seemed able to resist the strongest applications.

THE SUM OF £1,500 was offered to, and refused by, the owner of a ram exhibited at the recent sheep show of the Australian Sheep Breeders' Association, held at Melbourne, where many other valuable stud merinos were exhibited, the aggregate worth of which amounted to several thousand pounds.

IT is reported that the largest hog in the States is a Poland-China, four years old this spring, lately on exhibition at Junction City, Kansas. His length is 7 feet; girth of neck, 6½ feet; girth of chest, 7½ feet; girth of centre, 8 feet; width across the hips, 30 inches; and weight, 1,532 pounds.

THE LARGEST COW IN THE WORLD.—Probably the largest cow in the world is owned by Martin C. Stakes, of Grayville, White County, Ill. She is 7 years old and weighs 3,000 pounds, 17½ hands high, 10½ feet long from the end of the nose to the buttock, 17½ feet from the nose to the end of the tail, 8 feet 9 inches around the girth, 26 inches around the forearm, and 31 inches across the hips. She has been exhibited in four States, Illinois, Indiana, Missouri and Tennessee. She is white and red, mostly the latter, well formed and a perfect beauty, has two calves, one three years old and the other three months old. She was raised in Posey County, Ind.

ONE ounce of aloes will make a steep for 22 gallons of seed wheat, and the bitterness will be unequalled in repulsiveness for birds and insects, for weeks.

## THE DAIRY.

### Jerseys as Milk and Butter Cows.

Mr. Crozier, of Long Island, N. Y., gives some remarkable statements as to the ancestry and near relations of his bull, King Rex. These facts show conclusively the great value of the Jersey cow as a milker and butter maker, and her superiority over any other breed as a family cow, or village cow, where one only is kept simply for family use of her products. He says, Couch's Lilly made on moderate feed, 91 pounds of butter in 31 days; three months after this 65 lbs. in 31 days. Bradley's cow made 18 pounds of butter in 7 days. Sutliff's Pansy made 574 lbs. of butter in one year, and Filbert, in eight months, gave eight times her weight (1055 pounds) in milk. May Blossom made 18 pounds and 9 ounces of butter in 9 days, when two years old. We conclude from this, that one Jersey cow, well fed and well treated and well milked, is enough for any one family, and nearly pay her expenses by the sale of the extra butter and milk, over and above supplying the daily want of the family in these articles which are necessary to human health and comfort.

For the Maryland Farmer.

### About Creameries.

It is a noticeable fact that when an invention or a series of inventions, having, in the main, one general purpose are brought forward, that the tendency is to decry old methods, and point unceasingly to the new, and even the purchasers, themselves, are apt to overlook in the novelty and changed method of the new invention any comparison as between the old and new, and really do not know whether any advantage has been gained beyond the fact that "change is recreation."

The substitution of the creamery method in small dairies, for the milk room and tin pan or earthen crock is a case in point, and the idea seems to have become a fixed fact that all the trouble and difficulties in but-



ter making, has in the past, been chargeable to the tin pan and the methods attendant, while, upon the other hand, butter making with a creamery, beaureau, cabinet and otherwise, is one ending in complete success; divested of labor and devoid of all difficulties. To read a circular of these creamery manufactures, and note the self-acting, self-regulating, self-skimming, self-accommodating contrivances, is a chapter of extraordinary performances, and while I would not belittle progress, or say that a creamery is "not upon the plan," yet candor does prompt me to say that there is extra labor, attention and looking after and workings that have to be provided for in advance, that makes the difference in the two systems very small, and when accurate comparisons are instituted, the difference, if any, is in convenience, rather than one of increased profit.

To go into detail a little, the buying of a creamery is to discard present utensils, the loss on pans and the like is something, which is a matter that should be added to the expense of "setting up new." The greater bulk, not increased quantity of cream that these creameries throw off will necessitate the purchase of a large, revolving churn, for a creamery throws up about double the bulk of cream a pan does, and either the number of churnings will be increased or a larger churn provided. The washing of forty or fifty tin pans is quite a job, but to thoroughly cleanse a set of the deep cans, with their peculiar faucets, milk and cream gauges, is rather to be classed as work, than a "chore," and when the creamery calls for the cold air, or ice water principle to work it, the task is very much more difficult, and with others, that require 30 or 40 hours to raise the cream, calls for capacity of setting that will prove quite as laborious as pan setting.

With creameries, unless it is the very high priced ones, with elevators, the lifting of 4 gallon cans, weighing about 50 pounds each, from the boxes, is a task above the average woman's strength, and the man of the house must take a hand when the cream is "lifted," a matter of time, if not absolute money.

With these creameries is an item of ice, and 80 gallons of milk would require about 250 or 300 lbs. of ice per day. To the expense of the creamery must be added that of an ice house, and its annual filling, which

to provide against melting, etc., must require, at least 40 tons for an average dairy. This represents twice filling the ice box with ice, daily, the bringing of 100 pounds of ice, breaking it, and putting into the box, you have a daily job that in a season would aggregate weeks of time.

The question then resolves itself into the following propositions. If the dairyman has a good, cool, milk room that can be kept free from odors, uses tin pans, practices shallow settings, prompt removal of the cream, churning as soon as acidity appears, and brine washes his butter, need have no fear that the car of progress, loaded with patent creameries will run over him. It is the published opinion of the great butter makers, that conditions being equal, the tin pan has never been surpassed for fine butter, or quantity. But in these days of demand for fine butter, if the farmer is not provided with the best of the old equipments, and has to start from the beginning, the purchase of a modern creamery and attendant apparatus will be advisable, as there is an economy of space and concentration of work secured, and good results must follow when the directions are fully complied with. J. G. Western Reserve, O.

### Summer Butter for Winter use.

The introduction of winter dairying has done away with the necessity of holding a stock of summer made butter, for supplying the large winter markets. Where it is at all convenient to send butter to market in the summer, it is better to sell as fast as made and let it go into consumption while fresh. The better flavor of fresh butter increases the quantity consumed and enlarges the demand. It will generally bring a better price when new than when stale, as it is pretty sure to be when six months old, if put up in the ordinary modes, and it is also more healthful. Stale butter will always have to compete with oleomargarine.

I have nothing to urge upon the great mass of butter makers by way of advising them to hold their goods at any time of the year for a future market. As a rule, it is believed to be decidedly best to put it in market as soon as it is ready to go. But with most of the Eastern farmers winter dairying is not in use. They make butter,



perhaps, three quarters of the year, and during the other quarter they have to depend on butter made previously. A stock must be laid down in advance for this occasion, and most farmers would prefer the luxury of the best make of the season, if they could preserve it with all its excellencies till it was wanted for use. This is possible to do, and it is for the class of farmers who desire to hold their best goods for their own winter use, rather than for sale, that I write just at this time.

It happens that the most desirable product is made when it is most difficult to preserve it. All things considered, our best State butter is made in June. It is then, not only the highest colored, but, like the grass it is made from, it then abounds most in rich flavors. June butter contains a larger per cent. of aromatic oils, and is more easily digested and assimilated than butter made at any other season of the year. The delicate nature of its abundant flavoring matter makes it most susceptible to changes which lead to rancidity and ruin. Then again, June butter being made at the beginning of the heated term, has all the long, hot season to endure, but with proper care it can be preserved. In the first place the raw material from which to make it must be sound and the butter well made. There is no use in attempting a long preservation of butter, made from cows in anyway unhealthy or ill-fed.

The milk must be kept, while the cream is rising, in a situation to resist a too rapid change. The many excellent methods of cold setting now in use make this part of the work an easy matter. The churning and working too, must be done rightly, so that the grain of the butter shall not be broken. We do not know just how the butter globule is constructed, but it is evident from the effects of handling it that the different fats of which it is composed have an arrangement as definite as the different parts of an egg, and that breaking this arrangement is about as fatal to preservation in the case of globules as in that of the egg. It is a matter therefore, of the first importance to keep the grain of the butter sound, if it is to be preserved any considerable length of time. To do this, churning must be done in a way that will not wear out the grain by friction, but every impulse made upon the cream should operate on all of it at once and alike. It

will then all come at the same time, and the granules will not be broken, nor a part of them worn out while the rest are churning.

For the best effect for long keeping, butter should not, when it has come, be gathered into a solid mass or large lumps, because in this shape it requires working to get the buttermilk out. It is better to gather it in granules not larger than grains of wheat, or at most, not larger than peas. When thus gathered the buttermilk can be washed out without any working, and with the best possible handling. To make butter gather in granules, the operator should notice that when it is about ready to gather into a mass the butter will all float upon the buttermilk and appear like a very thick cream. At this stage there should be turned in the churn, at two or three times with short intervals between, cold water enough, or what is better, cold brine enough to reduce the temperature to 54 degrees, or at least to 56 degrees, churning moderately all the while. It will then form into granules, and the lower the temperature the smaller they will be. The butter may then be taken from the churn and rinsed with brine until the brine runs off clear—twice rinsing is generally enough—and it is thus ready for putting away to keep.

If a small quantity is to be preserved it may be kept in self-sealing fruit jars, by putting the granulated butter into the jars and then filling them with the brine made from the best butter salt and as strong as it can be. The jars should not be filled quite full of butter, and before filling them exactly full with brine, some bleached muslin should be laid over the butter, and then the little space above filled with salt, and then the jar filled to the brim with brine, and sealed. The muslin and salt in the top of the jars will prevent the butter from rising out of the brine, and the salt will keep the top of the brine from growing weak. If the jars are in readiness beforehand and are filled while the granules are hard, they will remain detached instead of adhering in a mass, as they would if allowed to get soft before. Thus put up, the jars can be kept anywhere it would be proper to keep canned fruit, and the butter retain the freshness and aroma it had when it came out of the churn, almost indefinitely. Some brine should be put into the jars before filling them with butter, and if there

is an excess of salt in it so that some of it will not be dissolved, it will assure a full strength of brine and do no harm to the butter.

No one need be afraid of getting the butter too salt put up in this way. If the granulated butter is taken from the jars, after standing six months, and the brine rinsed off with cold water, the butter will be found just as fresh, in all respects, as when it came out of the churn, and will need as much salt to season it. Contrary to what would naturally be expected, butter fats take no salt from brine. To make butter take salt it must be worked into it. Salt has a stronger affinity for water than for any fat, and no matter how strong brine may be, the salt in it will not leave the water to go into a fat. The only thing about butter which will take up salt, is the trace of flesh-forming matter it contains, and this is so small, that all the salt it can absorb will hardly affect the taste. If the granules when taken from the brine, are pressed into a solid form without rinsing, the salt in the brine which will adhere to their surfaces will be about equal to one-half ounce to a pound of butter. If more salt than this is desired it should be sprinkled into the granules before pressing them into form for the table.

If it is desired to keep butter in larger quantities than would be convenient to put in jars, it may be preserved in white oak firkins or white oak casks of any size. Before using, the casks should be cleansed of all sap and woody flavor, by soaking several days, filled with brine, and then filled with boiling hot brine to be left in until cold. Before putting in butter or brine, an inch of the best butter salt should be laid on the bottom head, and a false head with a few holes bored in it, laid on the salt, and the false head covered with bleached muslin, and both held in place by wedges being driven between the head sides of the cask. While the cask is being filled the butter must be kept under brine as strong as it can be made, and when headed, brine should be filled in through a hole in the head, till it rises above the head, after standing so till all the brine has soaked away that will, the hole may be plugged and the cask turned bottom end up. The false bottom will keep the butter from rising out of the brine, and the salt above it will keep the top of the brine from growing weak,

as it would be liable to do by its strength settling away. The cask may stand anywhere it would be proper to keep a cask of meat. The false head and the one taken out should be cleansed of woody flavor the same as the whole cask.

If air-tight vessels cannot be obtained, granulated butter can be kept in good condition in well glazed stone jars, or in common butter tubs, cleansed as above directed, by putting the butter in small, bleached sacks, which have been well washed to take all the starch out of them. When the sacks have been filled and placed in the jar or tub, they must be covered, and all the spaces between and around them filled with pure salt, and just brine enough turned on to keep them from the air. The late sacks must not come nearer than two inches of the top of the vessel, and the brine only high enough to barely cover the sacks. The space above them is to be filled fully even with the top of the vessel with salt, the top of which should be high enough above the brine to be kept dry, and the vessel then closely covered and set in a cool place. This is also one of the best modes for keeping butter, not granulated, but gathered in a mass and worked and salted in the usual way.—*Prof. L. B. Arnold, in N. Y. Tribune.*

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#### Fruits—Horticultural Society.

There is a very common remark that the fruit crop is short this year, which is doubtless true to a great extent; yet, in going through our market, on Saturday, I noticed a good supply of fair peaches, pears, plums, grapes and apples, the peaches very fine, though not so numerous as on previous seasons.

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#### The D. C. Horticultural Society.

Have made arrangements to have a splendid fair and exhibition at the Masonic Temple, in Washington, during the first week in October, commencing on Monday, the 3rd, and continuing four days. Flowers, fruits, plants and vegetables will be exhibited for competition and premiums. It is desired that all who feel interested will aid and visit the show. It is expected to be the finest ever seen in Washington.



## POULTRY HOUSE.



Conducted by T. B. Dorsey,  
St. Denis, Baltimore Co., Md.

HEAD I.

No. 2.

### The White Cochin.

In shape, appearance and general characteristics, the White Cochin approaches the Buff. They are not quite as heavy, perhaps, but they lay a larger egg. Being of a solid color, as it is called, pure white throughout, they are easier to breed for exhibition purposes than the Buffs, but great care must be taken to avoid foul feathers, *i. e.* grayish or brownish feathers; and also to procure a pure, yellow leg, there being a tendency in certain strains when inbred too closely, to throw a flesh colored or greenish yellow leg, which utterly disqualifies the bird as a show bird. They are quiet and easily managed, good winter layers, fair mothers, and on a grass field with their spotless plumage, make a very handsome showing. I consider them even more hardy than the Buff Cochin, and the chicks feather and mature more rapidly than any other variety of the Cochin family. Properly treated, they should entirely supersede the common, white, barn-door fowl, which is such a favorite in many parts of our State.

HEAD III.

No. 1.

### YARDING FOWLS.

Every farmer has heard of hurdling sheep, and many have practiced it to great advantage. But has any one ever hurdled his fowls? I doubt it. And yet no plan if properly carried out, will prove more beneficial to his land. I will first describe the *modus operandi*, and then enumerate its advantages. In the month of October, knock together of rough plank, a house 5 feet high, 3 feet deep, and 4 feet wide. Cut a door in the back of this, large enough to admit of entering. Put a small, glass window and a door for the exit of your fowls in the front. Through this run a strong roosting bar, letting the ends come out for two feet outside of the house. Put

up a low shelf in the darkest end of the house, for nests. If practicable, line the inside of the house with tarred paper. Now take 8 strips of inch board, 2 inches wide, and nail two of each to four small stakes, 5 or 6 feet long, one end sharpened so as to go in the ground for a foot, and the sides dressed so as to nail level. Use the length of board 16 feet and have hooks at each corner, top and bottom. On these panels, four in number, nail lathes. Now let two or more men take your house by the handles, place it where you choose, set up your panel round it, hook them and you have your yard. In this, put a cock and ten hens. If they are of the Asiatic varieties, you have only to add a water dish, feed trough, and small shelter, set up near the house and with gravel or dust box under it, and your yard is complete. If, however, the fowls are flyers, purchase ten pounds or so of old seine netting, which can be bought very cheaply, and stretch it over your yard. Now, put this in any vacant place in your garden, any bare spot in your farm, where you can trust your birds with safety, leave it there from three to four months unless you find the ground getting foul with the droppings of the fowls, in which case move at once, if only a few yards farther on. As soon as moved, plough or dig up the ground and sow or plant something in it. You will find that the birds will have exterminated every insect within their reach, will have thoroughly pulverized all the earth they can get, and enriched better than you could do at a cost of many dollars for fertilizers. Furthermore, they will never have cholera; you will have no trouble from them around your barn and stables; you will get all their eggs, and all this at a trifling expense of money and time. Put up as many yards as you please, but keep them at least, thirty yards apart. I raised vegetables this year on ground used for this purpose, finer than any other part of the garden, without a dollar's expense for manure and with less labor in working the soil. Farmers take my advice and give it a trial.

POTATO SOUP, VERY NICE.—Boil six good-sized potatoes in two quarts of water, till they can be mashed fine; add a pint of milk, a piece of butter the size of an egg, and a little flour thickening; salt, and pepper if you choose.



### Our Letter Box.

Superior Poland China hogs are advertised by F. D. Beck, Ohio Valley. Mr. B. writes us that pigs for Fall sales are now making their appearance, and he finds his new brood boar, Indiana King, to equal his fondest hopes as a breeder. He has also purchased lately, "Hancock," to whom he will breed a few sows.

*Michigan Crops:* \* \* \* I have just returned from a trip through Michigan and find that in that state the wheat crop, this summer, is generally believed to be about one-third less than last year, but the berry of the finest quality and plumpness.

Corn, oats and potatoes promise a fair average crop in quantity and quality, so far as I could learn.

Fruit will be scarce, compared to the quantity last year; few apples, fewer peaches, and some pears and grapes.

Clover and Timothy promise fair yield: the hay crop, generally, will be good in that State. D. S. C.

### Domestic Recipes.

**LEMON PIE.**—Grate the rind of one lemon, squeeze the juice and cut the rest into small pieces with a sharp knife. Add to this one cup of sugar, one-half cup of warm water, butter the size of a walnut; mix all together, add flour to thicken the the juice a little. Bake in deep tins or plates. This is for one pie.

A teaspoonful or more of powdered borax thrown into a bath-tub while bathing will communicate a velvety softness to the water, and at the same time invigorate and rest the bather. Persons troubled with nervousness or wakeful nights will find this kind of bath a great benefit.

**TOMATO SOUP.**—To one pint of tomatoes canned, or four large raw ones cut up fine, add one quart of boiling water, and let them boil; add one teaspoonful soda, when it will foam; immediately add one pint of sweet milk, with salt, pepper and plenty of butter; when this boils, add eight small crackers, rolled fine, and serve. Equal to oyster soup.

**SURE DEATH TO FLIES.**—The *Pyrethrum roseum*, or "Persian chamomile," is the powdered leaf of a harmless flower growing in Caucasian Asia in great profusion, where for centuries it has been used to rid the natives of unwelcome guests from the insect world. It can be purchased of almost any reliable druggist at about one dollar per pound, all ready prepared for use.

With a finely powdered dust made from these flowers, the mosquito, the house fly, the flea, and the disgusting *Cimex lectularius* may all be put to flight or murdered. It is only necessary to heap up into a little cone one teaspoonful of the drug pyrethrum, touch it with a lighted match, and watch the thin blue line of smoke as it rises to the ceiling and is wafted through the air, changing the busy drone of insect life into a weak wail of insect woe. Pretty soon down they come plump on to the table and over your paper, spin on their backs, and then sheath their lancets, curl up their hairlike legs, and are no more.

Smoke from the Persian chamomile, or its dusty powder, is most efficacious, but the purity of the drug must be assured. It must have a bright buff color, be light, readily burned, and give a pleasant tea-like fragrance; one pinch should kill a dozen flies, confined in a bottle, at once; where it fails of these properties it has been adulterated.

In common use in large or breezy rooms, where from great dilution it fails to kill, it nevertheless produces on insect life, through its volatilized essential oil or rosin, undoubted nausea, vertigo, respiratory spasm, and paralysis. It acts upon them through the minute spiracles, the breathing tubes that stud the surfaces of their little bodies, and form the delicate network of veins in their tiny wings. To human beings it is entirely innocuous and not disagreeable.—*Lancaster Farmer.*

**CUCUMBER PICKLES.**—The first thing to do is to make them green, and without introducing any salt of copper. The way to get the color is to extract it from some vegetable substance. Pick fresh, small cucumbers, lay them in dishes and sprinkle them with salt, into which a piece of alum is ground; not any larger than the little finger. After these have remained in the dish for a week put them into a stone jar,

after having wiped them, and on these pour boiling vinegar. When they are filled put on top of the jar cabbage leaves, and on that a clean stone to keep the pickles down. If, after a day or two, the pickles are not green, decant the vinegar, make it hot—not on the boil—and repeat the process, with fresh cabbage leaves. If not at the first trial, at the second the pickles will have a nice color. For seasoning: Take a half ounce of allspice, mace, whole black pepper and mustard seed: inclose this in a muslin bag and put in the cold vinegar and let it remain while boiling.—*The Fruit Recorder*.

**TO PICKLE WALNUTS GREEN.**—Put the walnuts in salt and water for ten days, stopping the jar close with a linen cloth, so that the walnuts cannot rise above the water; then put them in vinegar for ten days. If the walnuts are exposed to the air they will lose their color. To one hundred walnuts put half an ounce mace, one-quarter ounce nutmeg, one hundred cloves of garlic, one and one-half pints mustard seed, a handful of horse-radish sliced, some bay salt, and one gallon of good vinegar. The vinegar should not be scalded. The walnuts should be young enough so as to be easily pierced with a pin. We prefer the English walnuts if they are to be had. Or the butternut is excellent and can be obtained almost in every neighborhood.

#### High Prices for Jerseys.

At the sales of Mr. Saml. C. Kent, Mr. G. F. Hull bought for the Hon. S. J. Tilden, of New York, at the following prices: Bettina, \$1,300; Madeleine, \$1,300; Bettina, \$450; Queen of the North, \$1,200; and Dido, \$500; five young Jersey cows for \$4,750, or at an average of \$950. This is a good beginning for the dairy of him who was chosen by the popular vote in 1876 President of the United States. We trust that his Jersey spec' will turn out better than his Presidential, and that no 8 to 7 committee will sit in judgment upon his claims as an exhibitor of Jersey stock. It is evident that Jersey cattle are daily increasing in public estimation as dairy stock.

#### Agricultural Exhibitions—1881.

We give below our usual list of Agricultural Fairs to be held during the coming autumn. We shall make additions to the list as fast as we receive from *official* sources the proper information. We are always glad to have such statements from associations, and to give them publicity. Such as are not noticed in our list, the members of the same may feel sure that their officers have failed to report or send to us catalogues or other notice.

##### State Societies.

American Institute.....	New York.....	Sept 14 to Nov 26
American Pomo'l.....	Boston.....	Sept 14 to 16
Cotton Exposition.....	Atlanta, Ga.....	Oct 5 to Dec 31
Illinois, Fat Stock.....	Chicago.....	Nov 7 to 12
Delaware.....	Dover.....	Sept 26 to Oct 5
Maryland.....	Baltimore.....	Oct 26 to 30
New England.....	Worcester, Mass.....	Sept 6 to 9
New York.....	Elmira.....	Sept 12 to 17
North Carolina.....	Raleigh.....	Oct 10 to 15
Virginia.....	Richmond.....	Oct 17 to 27
Maine.....	Lewiston.....	Sept 6 to 9
Indiana.....	Indianapolis.....	Sept 26 to Oct 1
Pennsylvania.....	Pittsburgh.....	Sept 5 to 17

##### VIRGINIA—LOCAL.

Accomac County.....	Boggs Wharf.....	Aug 30 to Sep 1
Loudoun County.....	Leesburg.....	Sept 20 to 23
Augusta.....	Staunton.....	Oct 4 to 7

##### DELAWARE—LOCAL.

Middletown.....	Delaware.....	Sept 20 to 22
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##### County and Local.

##### MARYLAND.

Cecil.....	Elkton.....	Oct 4 to 7
Frederick.....	Frederick.....	Oct 11 to 13
Kent.....	Chestertown.....	Sept 13 to 15
Washington.....	Hagerstown.....	Oct 4 to 7
Montgomery.....	Rockville.....	Sept 8 to 10
Harford.....	Bel Air.....	Oct 11 to 14

##### DISTRICT OF COLUMBIA.

National Association.....	Washington City.....	Oct 10 to 15
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##### PENNSYLVANIA—LOCAL.

Tri-State Picnic.....	Cumberland co.....	Aug 29 to Sep 2
Berk's County.....	Reading.....	Sept 27 to 30
Pittsburg Exposition.....		Sept and Oct.

MESSRS. SMITHS & POWELL, of Syracuse, N. Y., have just received their last importation of 127 head of superior Holsteins, in good order. There is a great demand for this breed by dairymen. The quantity of milk given by one of these huge cows is enormous. They are also heavy weights in the scales as beef cattle.



# MARYLAND FARMER

A STANDARD MAGAZINE,

DEVOTED TO

Agriculture, Horticulture and Rural Economy.

EZRA WHITMAN, Editor,

COL. W. W. W. BOWIE, Associate Editor,

141 WEST PRATT STREET,

BALTIMORE, MD.

BALTIMORE, SEPTEMBER 1st, 1881.

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ONE DOLLAR A YEAR IN ADVANCE.

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The large circulation of the Maryland Farmer makes it one of the best mediums for advertisers of all classes. Its circulation will be largely increased by our reduction in the Subscription Price, and hence add to its advantages as a medium for advertisers. The terms of advertising will remain as heretofore.

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Any person who sends us 15 Subscribers, at \$1 00 each, will receive a Farm Bell. Value, \$6 00.

Any person who sends us 6 Subscribers, at \$1 00 each, will receive a Nickel-Plated Revolver, Long Fluted Cylinder. Value \$2 50.

THESE ARTICLES WE WARRANT TO BE FIRST-CLASS.

☞ It will not be necessary to secure the subscribers all at one time. For instance, if any one wants the Mill we offer for 80 new subscribers, he can send the names in any number he chooses, and we will allow him a whole year to finish the club.

☞ COL. D. S. CURTIS, of Washington, D. C., is authorized to act as Correspondent and Agent to receive subscriptions and advertisements for the MARYLAND FARMER, in the District of Columbia Maryland and Virginia.

☞ Our friends can do us a good turn by mentioning the MARYLAND FARMER to their neighbors, and suggesting to them to subscribe for it.



### The Maryland State Fair.

Will be held on the fair ground at Pimlico on the *twenty-sixth* of October instead of, as in our notice of it in our last number we were made to say, the *twenty-second*. This mistake was made by either editor, compositor or proof-reader, and of course as each one is innocent until proven guilty, we can't fix the error on any one, so the best we can do is to correct, and hope to set it all right by saying that we hope there will be a great crowd at the meeting of the Society on the 26th of October, notwithstanding the types invited our farmers and their families to visit Pimlico at an earlier date. While making this correction we will say all things are progressing favorably for a grand exhibition on the 26th and succeeding days, through the exertions of Frank Brown, Esq., and his coadjutor, Secretary Dorsey. Mr. B. has been officially delegated to act for President Merryman during his protracted illness. While we deeply regret Mr. Merryman's sickness and the loss of his valuable services in the preliminary arrangements for the coming meeting, we are glad to announce to our readers that there are many favorable signs now, that his health will soon be restored and that his genial influences will be felt at the next meeting, by his return to his official duties in *propria persona*, restored to his former robust health. In the meantime our agriculturists owe much to Mr. Brown for his devotion to their cause while our respected President has been in such ill-health.

### Creameries in Maryland.

There are two in Carroll County already flourishing under the direction of Mr. P. J. Bennett, and we are glad to hear through the Cecil *Whig* that one to cost \$4000 is about to be established near Elkton, in which the prominent farmers of Cherry Hill are interested. If creameries do well in the West and at points far distant from large cities, surely they would be more profitable

when so near, as will be those of Maryland. It would be well if there were one or more in every county in the State; we should then have more butter and far better, more stock of greater value and a large increase of pork. In these three things the farmers' individual and aggregated resources and capital would be largely enhanced. An excellent article on creameries will be found in this number of the FARMER from the pen of an esteemed correspondent.

### Pleuro-Pneumonia in Maryland.

We are gratified to be able to announce that but little, if any, of this fatal cattle disease now exists in Maryland. Dr. Rose, U. S. Inspector for Maryland, lately gave us a pleasant interview at our office and reported but few cases around Baltimore, and they were traced to a few animals which had been supposed cured in the city and sent to the country to recruit. This disease has been nearly stamp'd out in the State, and he has been over nearly the whole State. He had just returned from Prince George's County, where he found not a single case, and yet that county borders on the District of Columbia, where last spring this disease amounted to a scourge. Baltimore and Washington cities are the great marts for cattle from South and North, especially Virginia and Pennsylvania, in which latter State this disease has been, and we hear is still very prevalent, hence in Baltimore there ought to be an inspector of cattle brought in for sale, so as to prevent, as far as possible, the contagion spreading and also prevent the sale of diseased meat. Let the State authorities look well to this, for no better *reform* could be adopted for the farmers' interest as well as for the health of all our citizens who are beef consumers. Dr. R. will be glad to respond to inquiries or attend in his official capacity to all cases reported to him for inspection in any part of the State. His address is 210 North Howard Street, Baltimore, Md.

### Fine Stock for Maryland.

Col. W. W. W. Wood called at our office about the first of last month and invited us to see some stock he had on the steamer Sue, on the way to his estate "Jutland," in St. Mary's County, Md. We were much pleased with the lot, consisting of two very large and well formed imported Cotswold rams, two superior S. H. cows in calf to Gov. Ross' splendid bull which has been so successful in taking premiums at the fairs. Also a superb bull calf S. H., five months old, rich roan in color, many fine points and very large of size for his age. This stock was bought of Gov. Ross, of Delaware, whose flocks and herds have an enviable reputation. This introduction of superior sheep and Short-horn cattle into old St. Mary's will waken up her people to the value of high bred stock, and be the means of improving the breeds of their domestic animals, which in money value, after a few years, can hardly be estimated. Col. Wood deserves much credit for his enterprise in the improvement of his land and introducing fine stock. His estate "Jutland," contains about 1,000 acres, of which 600 is in a high state of cultivation. The Colonel has shown that by skillful management, judicious culture and manuring the worn-out soils of our State can easily and quickly be brought up to remunerative fertility. This, too, he has shown, can be in a great measure accomplished by sheep, of which he has now about 400, while they yield a large profit beside adding fertility to the soil.

We were gratified to hear the Colonel speak so enthusiastically of our old homes in Southern Maryland. He said he had just returned from Colorado, where he had been for some months looking after his interest in a rich silver mine. During his long tour he had passed over some as fine farming lands as any in the world, but taking together all the discomforts of the

early settler, distance from market and from civilization, as it were, and comparing the far west with the delights, climate, and all the advantages that attach to the early settled places in the Atlantic slope, he thanked God his "lines had fallen in such pleasant places," and that he was the owner of some of the old Maryland soil in its southern tier of counties. He wondered at the stupidity of immigrants passing by such homes as could be cheaply obtained in Maryland, and going to the far West where double labor, without any comfort, could not obtain half the reward it would receive, if employed near the seaboard and close to the great marts of commerce like our Baltimore.

Mr. E. B. Emory, of Queen Anne's County, has also just received a fine lot of Short-horn cattle from the best herds in Kentucky.

### A High Compliment.

Our brothers of the Port Tobacco *Times* have shown a sensible discrimination in giving their readers more than once, our "Work for the Month," and paid us the high compliment of not giving us credit for the same, presuming, we suppose, that every reader must know where such good articles were originated. Some great man in Europe once wrote to "B. Franklin, U. S. America," believing that every postmaster in the Union would know where Franklin lived.

Other country papers have also appropriated our thunder without proper credit. Was it for the same reason?

WE return our thanks to the Officers of the North Carolina State Agricultural Society for their complimentary card to attend their twenty-first annual fair at Raleigh beginning October 10th. It is possible we may be able to accept, as a trip at that season and on that occasion to the old North State would be exceedingly pleasant.



### Large Yield of Oats—83 Bushels to the Acre.

The Oxford *Press* says: "Mr. H. H. Duychinck, of Cecil County, Md., raised this year on a 10-acre lot 832 bushels of cleaned oats, being an average of over *eighty-three* bushels to per acre. Who has ever beaten it, or can do so, in the Middle States?"

### Crops and the Drought.

The excessive heat and drought in several States during July and August must greatly injure the corn and tobacco crop. Some planters say to the extent of one-half or three-fourths in such sections as suffered most.

## LIVE STOCK REGISTER.

For the Maryland Farmer.

### Hints on Feeding.

To systematic feeding we owe the present improvement of all our different kinds of live stock, and to breeding we owe the perpetuation of such improvement, though there are hosts of those who do not seem to realize the important part feeding plays in the march of improvement of live stock. No particular, special, or peculiarly desirable feature or quality in live stock has ever been developed except through judicious and special feeding, and every one who aspires to the dignity of a breeder, should make the matter of feeding an especial study, and he will never be at a loss for something new to learn.

To produce special results, special feeding must be resorted to, for to feed beef strains of cattle with such food as would be the most desirable for either milk cows or butter animals, would not be likely to produce very flattering results, for they need strong, rich food to induce a rapid and regular secretion of fat and flesh, and to do this, must have it in such form as to be readily consumed, digested and assimilated, for the more they can consume within a given time, provided they can and do digest and assimilate it all, the more profitable animals they are to the feeder.

There are some who seem to think that

the best animals for the feeder to handle are those which produce the most flesh from the least food given, but this is a very great mistake, for experienced and successful breeders always select those animals which produce the greatest amount of flesh from the largest amount of food given. In other words, those animals which will consume and properly make use of the largest amount of food in a given time are invariably the most profitable.

In feeding for fattening, care must be taken to feed only what the animals will consume with a relish, and as soon as they will not eat up their food clean, through over-feeding, let them go a meal or two, until they come to their appetite, and take care not to have the same trouble from the same cause. Again, to make tender beef from an old cow, let her get poor in flesh, then fatten her up just as quickly as you can with good grain food. In fattening animals for market to obtain the greatest degree of profit, feed them as long as they are making a good gain in flesh, but just as soon as your scales tell you they are gaining slowly, get them to market as quickly as possible.

E. Jr.

### Angus Cattle.

This superb breed of cattle are absolutely fetching higher prices now in Scotland, than choice Short-horns. At a late sale at Balquharn, a cow brought 225 guineas, (\$1125) and others, with bulls, from 42 up to 180 guineas. The average obtained for fifteen cows was £74, 18s.; that of 36 head, then sold, £56 11s. 4d.—say about \$273 each. It is evident that the breed of Angus cattle is increasing rapidly, not only in Scotland but in England; for they are taken hold of now eagerly by noblemen and gentlemen of large estates, who, until a few years since, considered them of little account, and rather too plebian to pass into their aristocratic hands. Well, why should not this be the case with all those desirous of making the most from their landed estates. The beef of this choice breed brings usually, one to two cents more per pound in the London market than the best of any English breed, and the bullocks can be reared at least 10 per cent cheaper than horned cattle. Indeed, some who have kept polled cattle alongside of horned,

both in Great Britain and America say, the cost of rearing them for a beef market is 20 to even 25 per cent. in their favor.—*National Live Stock Journal, Chicago.*

### Number of Cattle in the Island of Jersey.

The cattle number a trifle over 12,000 head; put the island into a square and it is less than seven miles. But deduct the rocks and waste lands of its surface, the space occupied by roads, the buildings for its nearly 60,000 inhabitants, and the gardens necessary to grow vegetables and some fruits for their consumption, and we doubt whether the remainder would be over five square miles. If so, it would be supporting 2,400 cattle to the mile. Whether any food is imported to assist in their sustenance we are not informed, but we take it for granted there is not, or at least very little.

The annual average export of cattle from Jersey, the past eighteen years has been 2,049, which alone, are equal to the number which England supports, in proportion to its size to Jersey, as she has only one to the acre. We doubt whether any country could carry, under present cultivation, more sheep per square mile than Jersey does of cattle. Her ability to do this is owing to the high cultivation of various sorts of grass and roots, particularly the luscious, nutritive parsnip, which assists in adding such fine flavor and rich color to the butter, made from the milk of these admirable cows.—*National Live Stock Journal, Chicago.*

**WHITE VS. YELLOW HORNS IN THE JERSEY COW.**—The former are considered an abomination in the Island of Jersey. They should be of a deep yellow, tipped with black. The latter color indicates a rich milker and consequently is greatly preferred. To be crumpled also is a favorite shape, rather than turning up or out from the head. By "crumpled" we understand a small, short horn, turning in a curve across the head to near its centre, and at the same time dropping more or less from the base to the tip.—*Rural Messenger.*

### Chesapeake Dogs.

A correspondent enquires as to the original strain of the Chesapeake Bay Dogs:

This breed of dogs which has become noted for their special qualities as water retrievers, and hardihood in pursuing wounded ducks in the icy streams and waters of the Chesapeake Bay and tributaries, are descended from a brace of Newfoundland dogs, purchased on the Island of Newfoundland by an English captain, at the instance of the owner of his brig, in the year 1807. The captain was instructed to select a pair of pups of the most improved Newfoundland breed, but of different families, and to ship them to England. The dog was of a dingy, red color, the slut was black. These dogs were not large; their hair was short but very thick coated, and they had what is called dew claws. At the termination of a very heavy equinoctial gale, the English brig was found in a sinking condition by the captain of the ship, Canton, of Baltimore, who brought the crew of the brig into Norfolk, together with the two Newfoundland dogs, a male and a female, which he purchased of the shipwrecked captain at a guinea a piece. They were taken to Baltimore, and afterwards, the dog pup, which he called Sailor, was presented to Mr. John Mercer, of West River, Md., and the slut pup to Dr. James Stewart, of Sparrow's Point. They both attained great reputation as water dogs. They were very sagacious, particularly so in all points connected with duck shooting. The dog was afterwards sold at a very high price and taken over to the Eastern shore of Maryland, where, as also on the Western shore, his progeny has been well known for many years as the Sailor breed. The slut remained at Sparrow's Point, where she died, and her progeny is equally well known through Patapsco Neck, on the Gunpowder, and also up the bay among the duck shooters, as unsurpassed for their purposes. Lewis, in his description of these dogs, says: "Their patience and endurance was very great when pursuing wounded ducks through the floating ice, and when fatigued from extraordinary exertion, were known to rest themselves upon broken portions of ice until sufficiently recovered again to commence the chase.



We have seen some of the descendants of these sagacious animals on the Chesapeake engaged, not only in bringing the ducks from the water, when shot, but also tolling them to the shore within range of the murderous batteries concealed behind the blinds."—*Afield and Afloat*.

**SHEEP YIELD A SEMI-ANNUAL INCOME.**  
A flock of sheep, like the more popular form of "securities," yields a semi-annual return to the fortunate holder. During the spring months he clips his fleecy coupons, while a thousand woolen manufacturers stand ready to cash them at sight. A few months later another handsome return is made, as the lamb crop is turned into money, or passed to the account of "capital stock." And so on, constantly augmenting, steadily paying. But here the comparison ceases. The sheep adds to the wealth of the world, while the bond but takes from one man to add to the wealth of another. *Rural Messenger*.

### Large importation of Norman Horses.

The largest lot of imported horses ever imported to this country arrived at New York, Saturday, on the steamer, City of London. The lot was composed of fifty-six stallions, five mares, fourteen yearlings and forty yearling colts—120 in all. Ten were consigned to Elmer Hull and 110 to E. Dillon & Co., of Bloomingdale, Ill.

Most of the animals were of a handsome mottled gray color, and several were jet black. The horses weighed from 1,000 to over 2,000 pounds. They cost, in France, from \$500 to \$1200 each.

There is a steady demand in the West for the horses of Norman stock for heavy draught purposes, and although the number imported last year was large, and the horses became, in consequence, scarce and higher in France, the present large shipment indicates that their importation continues to be profitable.

MR. JOHN MERRYMAN, Cockeysville, Md., has sold to Col. Edward Lloyd, Wye House, Talbot County, two-year-old Hereford bull "Stonie Williams" 607, vol. XI, English Hereford Herd Book, for \$200.

For the Maryland Farmer.

### The Value and Management of Sheep.

*Editors of Maryland Farmer*:—You have desired me to write an article for your paper on the value of sheep as cleaners and renovators of land, and the profits arising from raising them on farms. I do not often write for papers, but I will comply with your request. I will not advance theories or give mere opinions, but for the most part state facts, and leave every one to draw his own conclusions.

In the fall of 1874 I purchased one Cotswold buck lamb and two Cotswold ewe lambs and also five ewe lambs Cotswold and Southdown mixed, and in 1877 fourteen similar lambs, in 1878 two buck lambs and two ewe lambs, Southdown, and in 1879 two Cotswold buck lambs and two Cotswold ewe lambs, costing me in all \$180.

I have sold in the meantime \$704 worth of wool and \$651 worth of sheep and lambs, and have a herd of 142 sheep, worth at least \$568, making a total income of \$1,923, and giving a gross profit of \$1,723. I have fed the sheep a small quantity of grain about lambing time, wintered them on corn fodder and rag-weed cut and cured as hay, and pastured them on grass too short for other stock.

Last winter was the most trying winter on sheep I have known. The crust was so hard and the snow so deep the sheep could not use the fields for exercise, which is indispensable for their health. My overseer reported to me that several of the sheep had died and many others seemed sick. I directed the overseer to break a good track through the snow from the shelters to the pine thickets outside the farm, and drive the sheep to the pines every good morning and bring them back at night; to dig pure clay and put it under the shelter and mix equal quantities of hickory ashes and salt and give it to the sheep freely; also a teaspoonful daily to each sheep of a powder which I had compounded of rosin, sulphur, saltpetre and ground flax-seed. I lost no more sheep, and they became healthy and hearty again.

I have two farms—on one I have eighty sheep which I intend soon to increase to one

hundred, on the other I have sixty-two which I intend to reduce this fall to fifty. I intend to take the Cotswold bucks and the pure Cotswold ewes from the last farm and put them on the first one next winter, and take the Southdown bucks and ewes from the first farm and put them on the last. In this way I get six years use of the pure stock of each breed. I have had to buy at high prices and can in the meantime raise others for future use. I sell the ewes after they are four years old.

I find that the crosses of the two breeds, always breeding from a pure breeder, are larger, hardier and more prolific than the pure stock of either breed. I put a five inch cow bell around the neck of every third sheep, and if the flock is small I would put one on every sheep, using the sheep-bell straps. These bells must be watched, as the clappers often fall out. They can be replaced by any blacksmith. They have saved my sheep several times every year from the dogs, either scaring off the dogs or giving the alarm to the hands in time to protect the sheep. On several occasions the hands have been aroused at mid-night and saved the sheep. No sheep has been killed; but this summer before the hands could get to the sheep one was so much injured by the dog which had caught it that it finally died.

In 1869, I enclosed about one hundred acres of old land. There were about eighty acres of hill land and twenty of coarse bottom. The hills were covered with scrubby pines, bushes, briars and sedge. This I had cut down and burned; the bottom was covered with alders, bull-rushes, with many tussocks, and all manner of filth. I had the alders grubbed up, the other filth removed off, and the whole burned. When the spring opened, I was not ready to put the land in cultivation and I contracted with a butcher to pasture several hundred sheep on it, and for this I received \$75.

The sheep, or many of them were there from spring until the latter part of November, when, not a bush or a briar was to be seen. Even the tussocks in the bottom were trimmed as neatly as could have been done by hand with a pair of shears.

I divided the land by a fence; the fall of 1870, I plowed up about fifty acres, and the next fall, put it in wheat, with \$7.00 worth of phosphate to the acre, and sowed

clover seed on the land the next spring. I cut 25 bushels of wheat to the acre, and the next summer the clover was so heavy that a man had to go with a fork to aid a three-horse plow and chain to put it under. I sowed the land in wheat and timothy. I made a good crop of wheat and got a fine set of timothy. The year after the wheat was cut I let the timothy head, and then turned in cattle and ewes to pasture. The year after that the briars and bushes made their appearance thickly. In August, I had them cut off with a bramble scythe and then turned in the sheep, where they have remained ever since. No briars or bushes have made their appearance. The land is covered with a heavy, native blue grass seed, and will now produce, at least, eight barrels of corn to the acre.

On another farm, wishing to enlarge a field, I enclosed about fifteen acres of land like the hill land above mentioned. I cut down the pines about four years ago, used the bodies for wood, burned the brush and turned in the sheep. It is now covered with a heavy, native blue grass seed, the stumps are rotten and it is ready for the plow. It will produce seven to eight barrels of corn to the acre. And these lands are red clay loam; and I have improved about seven hundred acres from the condition above described, until they yield me ten to twelve bushels of corn, twenty to thirty bushels of wheat, two to three tons of clover and timothy hay to the acre.

W. VEIRS BOUC.

Rockville, Md.

#### Bells on Sheep.

Mr. James S. Grinnell, writing in the *Springfield Republican* of bells on sheep as a protection against dogs, gives this illustrative experience:

"A good farmer in Leyden, who keeps about a dozen excellent Southdown ewes, always belled, was grieved and surprised one morning to find that dogs had raided his flock, killed two, mangled others, and scattered the rest. On collecting his little flock into the yard after a day's search he found that the tongue was lost from the bell. This was replaced, and never since have his sheep been worried. The experiment is so simple and cheap that it is worth trying."



### Tunlaw Farm.

*The Country Seat of Thomas L. Hume, Esq., of Washington City—Its Jersey Cattle, Berkshire and Essex Hogs, &c.*

In company with a jovial friend we lately visited the celebrated farm "Tunlaw," and at the instance of the proprietor, Thomas L. Hume, Esq., a large merchant of Washington city, who makes Tunlaw his summer residence, we spent a night and parts of two days in a most pleasant manner.

Some twenty years ago, we remember this place as a broken, poor, rocky and undesirable looking farm, about three miles beyond Georgetown, near the boundary of Montgomery county and some two miles from the Potomac river. Mr. Hume bought it and begun to improve it some time during the late, unhappy war. He and some of his many distinguished friends in Washington, often retired to its barren seclusion to get rid of the cares of business and office for a day, enjoying a pic-nic under the shade of a stately black walnut tree—the giant of the forest in that section. So this social retreat was given the mysterious name of "Tunlaw," which is simply Walnut, spelt backward. From that day Mr. Hume has steadily improved the place, until now, it is a lovely sylvan retreat for himself, family and numerous friends during the heated term of summer.

He has stocked it with the finest Jersey cattle, to make it a dairy farm, and as an adjunct he has superior Essex and Berkshire hogs. Finer specimens of these two famous breeds of swine are rarely to be met with in this or any other country. In addition he has a quantity of poultry of the different breeds and best strains—dove cotes filled with common and fancy pigeons—and by way of musical birds we heard guinea hens and saw royal peacocks. The farm is well managed and the land in a high state of cultivation, with extensive

gardens for vegetables, which were flourishing, and walks, and flower-beds, and green-houses near the dwelling. There is also a space devoted to grapes, with an abundance of all varieties of fine fruits. But of all this, the dense shade that groups of beautiful trees afforded here and there, we admired and enjoyed most. The house is commodious, in cottage style, and like most Southern dwellings is ornamented and improved by a wide piazza—so delightful an arena for a family gathering in the evening, when the day's care and toil are over.

The great attraction, however, is the Jersey herd, some thirty head, mostly cows and heifers—all registered or capable of registry. A finer, or more critically correct in "points," herd we have rarely, if ever, seen. Mr. H. has sold this season sixteen calves and yearlings for \$1,600, which he now in part regrets, as he is desirous to get his stock of cows and heifers up to fifty head. We were shown several that gave from four to six gallons of milk per day, and took copious notes, with the names, ages and pedigrees of many of these lovely milkers, but find we have not space to repeat them in this letter, and fear it might be tiresome to the general reader. But we cannot refrain from mentioning the imported "Babcock cow" and her heifer, both of whom are six gallon cows. This cow was imported by General Babcock, and when he left Washington he sent this great Jersey milking cow to Mr. Hume. About this cow we have a word to say as to the stupidity of the world and the carelessness of distinguished men in trusting to ignorant dependents the care of costly and valuable stock. This "Babcock cow" has been despoiled of her beauty, and to all appearance is a poor, unsightly, mutilated animal, like many a quadruped we often see who has had put on it the mark of revenge by some one on whom it has thievishly trespassed. She was taken sick, and a cow-doctor of African descent was called in to prescribe. He said she

had the hollow-horn or "tail-ail," and must be bled; so he began by cutting off a part, and continued until he got off all the tail but a short stump. This beautiful and valuable imported cow was thus mutilated, and the ugliest but most worthy cow in all this splendid herd. Dairymen and cattle breeders be warned by this much abused animal against the intolerable stupidity of ignorant cow or horse-doctors.

The brood bull, or he who is at the head of the Tunlaw herd, is a picture—perfectly gentle and kind, fine size, young—though the winner of many first premiums—good form, with all the black points, yellow skin, noble escutcheon, crumple horns, fawn color with dark brown sides, playful, and full of life and healthful vigor. In our opinion he will not be turned down by any bull of his age at any cattle show in this country, when competing for premium or high price at sale.

The milk from Tunlaw dairy is so popular that there is a great demand for it at high prices. The "White House," and homes of some of the Secretaries and Foreign Ministers are daily supplied with the pure, rich fluid from this Jersey dairy.

This visit was one of unalloyed pleasure, made the more so by the elegant way that our hostess has of making her guests feel perfectly at home, the genial welcome of the host and the abundance of an elegant hospitality which the table offered.

There were many things we saw from which we derived pleasant instruction during our visit, which we could recount, but space forbids. Yet we must say, one thing greatly impressed us, it was the prominent, though not obtrusive, feature of home-life at Tunlaw—every appliance and contrivance to make country life attractive to the large family of sturdy boys and to the sweet, fragile baby girl, that constituted the charming family of this elegant country home of a city merchant.

**THE REASON WHY.**—The tonic effect of Kidney-Wort is produced by its cleansing and purifying action on the blood. Where there is a gravelly deposit in the urine, or milky, ropy urine from disordered kidneys, it cures without fail. Constipation and piles readily yield to its cathartic and healing power. Put up in dry, vegetable form or liquid, (very concentrated) either act prompt and sure.—*Troy Budget.*

#### More Fine Stock for Maryland.

Mr. Alexander M. Fulford, of Belair, Harford County, Md., has lately added to his celebrated herd of Berkshires a fresh importation, of superior merit, and at a great cost, from England. We expect to give in the MARYLAND FARMER soon, life-like portraits of some of these imported Berkshires.

THE letter in this number on sheep husbandry written at our request by Mr. Bouic, of Montgomery County, Md., will be read with great interest by our farmers.

#### Agricultural Development.

In a recent lecture on the "Development of Agriculture," Mr. Charles Carleton Coffin, of this city, stated that the improvements in the plow alone made a saving on last year's crop in this country of \$90,000,000. He traced the history of the reaping machine from 1844 to the self-binding reaper of the present time. At the beginning of the present century a man could reap and bind one-third of an acre of wheat in a day; 1880 a man with three horses cuts and binds twenty acres.

[The above extract is taken from the *New England Farmer*, not having the proper data before us, we do not venture the contradiction of this extraordinary statement. If the fact as stated be true, we are curious to know how much of the \$90,000,000 was saved by the people of Maryland by the use of improved plows. By a rough calculation the farmers of Maryland ought to have made from "improvements in the plow" alone last year \$1,000,000. We were aware that cultivation by means of improved implements had added greatly to the amount of crops, but we were not aware that so vast an amount had been realized in one year by the improvement in the plow alone.—Eds. MD. FARMER.]

Faded or Gray Hair gradually recovers its youthful color and lustre by the use of Parker's Hair Balsam, an elegant dressing, admired for its purity and rich perfume.



## HORTICULTURAL.

For the Maryland Farmer.

### Quince Culture.

D. Z. EVANS, JR.

Quinces always command a ready sale and good prices. This may be due, in some measure, to a want of knowledge on the part of fruit growers in regard to cultivating them, for the supply of really choice fruit of this kind is very limited, prices ruling accordingly.

The exceeding slow growth of the quince deters many from attempting its cultivation, except merely to supply the home demand; but the extreme longevity of the tree fully compensates for waiting for the first fruit from it. Two year old trees should be planted, and it takes about five years for it to produce its first fruit, after which it will annually produce good and increased crops for an ordinary life-time, if properly cared for and not attacked by the insect enemies of this fruit,

Quinces require a heavy soil to come to perfection, and it is useless to attempt to grow them in light, sandy land, for they like soil of a stiff, clayey texture, provided it is not wet and soggy, and does not need drainage. They should be set from twelve to fifteen feet apart, the soil having first been put in good condition with plow or harrow. As they are slow growers, they are also uncertain in their first stages of growth, and must be well cultivated and have good attention throughout the growing season, while they are not at all averse to an annual supply of fresh wood ashes as a manure in the spring. In pruning them, much better results will be obtained by keeping them in a modified "bush form," instead of trying to make a high-headed tree of what nature intended as a bush. By starting the lower limbs about a foot from the ground you can keep the soil loose and free from trash and weeds around the trunk, and give both the sun and the air an opportunity to do their part towards encouraging a rapid and healthy development. By far the finest fruit is produced on those having low heads as ad-

vised above, and there is less liability to disease and to being damaged by high winds. It no doubt prevents the horse cultivator from running very close to them, for fear of injury; but this is fully made up by the increased yield and quality of the fruit, though the strip of land along the row, which cannot be cultivated by horsepower, must be done by hand. This, however, is not a very formidable job, even when there is a couple of hundred of them to be attended to. One hundred will be found enough to commence with and perhaps to care for, however.

### Evaporated Fruits.

What a grand saving this is going to make for the fruit grower. We are paying farmers 20 to 25 cents per bushel for such kind of apples as Summer Harvest, Red Astrachan, Gravenstein, Foster, Fall Pippin, &c., &c., that have heretofore gone to waste for want of a market. We have evaporated all of our own growing. To one grower we have paid about sixty dollars, thus far (August 24th,) for fruit from trees that have heretofore gone to waste or nearly so. Years of plenty, fruit may be evaporated and held over to years of scarcity.

We have about fifteen hundred bushels of apples in our young orchard of eight hundred trees, all of which we propose to evaporate.

We are also using hundreds of bushels of peaches, that, because of size, have heretofore gone to waste or sold for a "mere song," and such dried peaches we have never seen—so bright and no bugs or worms getting into it as in sun-dried fruit.

This evaporated fruit, when used, is as *fine* as fresh green fruit, and no person can tell the difference in pies or sauce made from it and fresh apples; and as to the saving to the consumer, a few figures will show. Suppose a man in Kansas or Idaho wishes to order apples for use in his family. He pays (including freight) from four to five dollars per barrel, laid down at his door. A barrel of fruit will make about 15 to 20 pounds of evaporated fruit—say 16 pounds, which, laid down at his door, costs him from \$2.50 to \$2.75, saying nothing of risk of the fresh fruit rotting or being badly bruised or damaged by carriage,

and the necessity of using up fresh fruit at once, while the evaporated fruit can be kept for a long time.

Such peaches as we are now putting up in the William's evaporator we have never seen. Used in pies or sauce it is almost like fresh fruit from the trees.

There are great quantities of apples and peaches too, that are specked only "skin deep," but yet enough to damage their sale in barrels fresh, that after the skin is taken off are equal to the best, and too, if wormy or bruised some, yet enough to hurt their sale as fresh fruit, by a little trimming, cutting out the bruised and wormy parts—are as good as the best, and thus used are saved to the grower. Pears, cherries, plums, raspberries, blackberries, and in fact, hundreds of thousands of bushels of different kinds of fruit that are now going to waste, or bring but little in certain localities, can be saved by evaporation.

While in New York, a few weeks since, we conversed with one of the most extensive fruit dealers in that city, and asked him, among other things, if there was not danger of over-doing the business. In answer he said, "Why, Mr. Purdy, the business has hardly begun. The world is open to this trade—the whole shipping interest. The great sections of the world too where fruit like ours is not grown and cannot be kept in a fresh state. Armies, navies, hospitals—yes, millions upon millions of people to be supplied. Don't you be troubled about its being over-done in your day."

It has given a new impetus to the black raspberry trade and production, so that the demand for plants is unprecedented. They can be planted and grown near little centres where pickers can be had, by the hundreds of acres, and if properly evaporated, the fruit will thus bring what would be the same as 6 to 7 cents per quart for fresh fruit, saving loss by boxes and breakage, express charges, commission, &c. We could see the difference in prices in our own section for fresh fruit over what it was even last year. Last year, we sold some of our black raspberries for 5 cents, and reds at 8 cents per quart. But this year when they got down to 7 cents for black growers put them into their drying houses and this checked the supply and kept prices up on blacks to 7 and 8 cents, and

there being more grown, reds kept up to 9 and 10 cents per quart.

Surely, evaporating fruit is a grand thing for the fruit grower.—*Purdy's Fruit Recorder.*

### Flowers at eight times their Weight in Gold.

The cut flower business, another phase of horticulture, is perhaps, greater in the United States than in any other part of the world. Certainly the use of cut flowers in New York, for bouquets, baskets and other designs, is far greater than in either London or Paris, and the taste shown in their arrangement here is vastly superior. It is estimated that \$3,000,000 were paid for cut flowers in New York, in 1880, one-third of which was for rose buds. Immense glass structures are erected in the suburbs for the special purpose of growing cut flowers to supply the bouquet makers of the city. Not less than twenty acres of glass surface is devoted to the purpose of forcing roses alone, during the winter months. At some seasons, the prices paid for these forced rose buds are perfectly astounding. One grower; of Madison, New Jersey, took into New York, 300 buds of the crimson rose, known as "General Jacqueminot," for which he received, at wholesale, \$300, and which no doubt, were retailed at \$1.50 to \$2.00 each. A flower dealer in Fourteenth street, a few days before Christmas, received the only four of this same variety of rose that were offered in this city, and found a customer for them, at \$60, or \$15 a piece, or eight times the value of their weight in gold.—*Peter Henderson, in "Practical Floriculture." Scribner for June.*

THERE is more strength restoring power in a 50 cent bottle of Parker's Ginger Tonic than in a bushel of malt or a gallon of milk. As an appetizer, blood purifier and kidney corrector, there is nothing like it, and invalids find a wonderful invigorant for mind and body.—See other column.

THOUSANDS of ladies to-day cherish grateful remembrances of the help derived from the use of Lydia E. Pinkham's Vegetable Compound. It positively cures all female complaints. Send to Mrs. Lydia E. Pinkham, 233 Western Avenue, Lynn, Mass., for pamphlets.



### Raising Plants from Cuttings.

Cuttings of most of the soft-wooded green-house plants can be made at almost any time during summer, and if well cared for, will come into bloom during winter.



GERANIUM CUTTING.      HELIOTROPE CUTTING.

The months of July and August are particularly favorable to striking cuttings in the open ground in the garden. At that time the soil is warm and all conditions favorable for the cuttings to take root. When cuttings are to be made, a piece of stem or branch should be selected that is mature, but not yet hard; if too young and sappy shoots are used they will be apt to wilt and wither away, or to decay, or



FUCHSIA CUTTING.

cutting made two or three joints long, cutting it just below or above the base of a leaf. It is still common to make the lower end just beneath a leaf, but the best gardeners have generally abandoned this practice as useless, especially with soft-wooded plants. The engravings show several cuttings as our propagators are accustomed to make them.

A piece of ground should be prepared soft and mellow, or else boxes of sand about three inches deep be used to insert the cuttings in. It is best to take advantage of a cloudy day if possible, but if not, the bed or boxes can be shaded with paper after planting, if the sun is hot. After a day or two the shading can be removed, and the only attention necessary afterwards will be watering, if the weather should prove dry. A good variety of flowering plants and shrubs can be raised in this way.

### The Mock Orange.

No collection of hardy shrubs would be complete, without the Mock Orange or Syringa, *Philadelphus coronarius*. Its beauty and fragrance made it a universal favorite, and it is celebrated in song and story, and enshrined in our pleasantest memories. It is said to be a native of



PHILADELPHUS CORONARIUS.

damp off, as gardeners say. A leaf or two is left on the upper end, and the whole

Southern Europe, and has long been in cultivation. It grows to a height of eight

or ten feet, and in mid-spring presents a mass of white flowers whose fragrance rivals that of the Orange blossom, to which it is likened.

There are several species of *Philadelphus* native of this country, some of which are in cultivation. One of these is *P. grandiflorus*, bearing quite large, showy, white flowers, but without fragrance. *P. Gordonianus*, a species from Oregon, is a vigorous grower and abundant bloomer; the flowers are only slightly fragrant, but it is desirable on account of flowering ten days or a fortnight later than the common Mock Orange, thus lengthening the season.

There is a variety of *P. coronarius*, with partially double flowers, and another one, called the dwarf *Syringa*, that grows low and bushy, adapting it to situations that would be unsuited to the large-growing kinds.

These plants are hardy in all parts of the country, standing our severest winters. They require no particular kind of soil, but will adapt themselves to almost any place where a currant bush will grow.

[The above two articles are taken from Vick's beautiful *Floral Magazine*, and we also are indebted to him for the accurate engravings illustrating the same. — Eds. MD. FAR.]

The *Western Horticultural* says: Having been very successful in canning tomatoes for market, we hope the following directions will be useful to many of our readers.

"When scalding them do not allow them to stand any longer in the hot water than what is necessary to have the skin peel off easily. Peel as soon as possible after scalding, and quarter, not slice them into a vessel, to stand an hour or so before canning them. Drain off all the surplus water, as it is this liquid which causes so many tomatoes to become sour after canning. Tin cans are much better than glass."

It is impossible for a woman after a faithful course of treatment with Lydia E. Pinkham's Vegetable Compound, to continue to suffer with a weakness of the uterus. Enclose a stamp to Mrs. Lydia E. Pinkham, 233 Western Avenue, Lynn, Mass., or her pamphlets.

The "SUCCESS" force and suction pump advertised in our columns, this month, by W. Allderdice, we had intended to notice at some length, as we consider it one of the most valuable and useful, as well as cheapest inventions for the convenience of farmers that has been put on the market for years past, but we have been disappointed in getting a proper cut of it for our columns in time. We will give it, and a full explanation of its varied uses in our October issue.

IN the old world, the willow has been found the equal of the blue gum, where the latter thrives best as an anti-fever tree. The fever and ague districts along the shores of the Levant, have been rendered healthful, by planting willows plentifully. The Swedish Consul recommends willow planting in Cyprus, where malarial diseases so extensively prevail. The blue gum cannot be grown in the ague districts of the West, but the willows can. Why not plant them extensively?

I HAVE a little girl, said Mr. Henry Dole, of this city, in a conversation, who was troubled with a severe lameness in her legs, pronounced by some Erysipelas, by others Rheumatism. I had tried several remedies without effect, when I was induced to apply St. Jacob's Oil, and I am happy to say that the use of but one bottle cured her, and she is now able to go to school again.

It is said on good authority that the flowers of the "Life Everlasting," which are very abundant in autumn, make beds superior to feathers and almost equal to the best hair mattresses. They should be gathered and thoroughly dried before putting in the ticking.

AN OLD DOCTOR'S ADVICE.—It was this: "Trust in God and keep your bowels open." For this purpose many an old doctor has advised the habitually costive to take Kidney-Wort—for no other remedy so effectually overcomes this condition, and that without the distress and griping which other medicines cause. It is a radical cure for piles. Don't fail to use it.—Translated from the *New Yorker Zeitung*.



## LADIES' DEPARTMENT.

## Chats with the Ladies for September

BY PATUXENT PLANTER.

"The golden-rod is yellow,  
The corn is turning brown;  
The trees in apple orchards  
With fruit are bending down.

The gentian's bluest fringes  
Are curling in the sun;  
In dusty pods the milk-weed  
Its hidden silk has spun.

The sedges flaunt their harvest,  
In every meadow nook;  
And asters by the brook-side  
Make asters in the brook.

From dewy lanes of morning  
The grapes' sweet odors rise;  
At noon the roads all flutter  
With yellow butterflies.

By all these lovely tokens  
September days are here,  
With summer's best of weather,  
And autumn's best of cheer.

But none of all this beauty,  
Which floods the earth and air,  
Is unto me the secret  
Which makes *September* fair.

'Tis a thing which I remember,  
To name it thrills me yet;  
One day of one *September*  
I never can forget."

The flower gardens of those who have taken pride in having a large and good collection of plants and flowers will be a blaze of bright beauty this month with autumnal blooming flowers and ever-blooming roses and berry-bearing shrubs.

I must tell you of my late ramble during some of the hot dog-days, when I ran away from home and work.

During the hot-spell in July I visited a friend in Georgetown—that venerable relic of the past, and present seat of learning and refined society. On my way I stopt in Washington long enough to take in, by hasty glances, the wonders of the Capitol and its extensive and newly extended grounds, the immense National Museum in its embryo state, the Smithsonian Grounds and its splendid museums of curiosities, stuffed birds and beasts, domestic and wild animals, and those rare inhabitants of the waters, beside many other things curious and wonderful to behold; the arboretum, propagating houses and the flower-beds of the Agricultural Grounds, also the various objects of interest in the Building—the Patent Office, Post Office, Treasury, and other great national buildings—the National Carp Pond and Fish Hatching Houses, and lastly that remarkable work—the Washington Monument—ever

beginning and never ending, in completion. The fame and shame of this country, the evidence of "all talk and do nothing" of our people to commemorate the "Father of his country."

The next day I accepted the invitation of my Georgetown friend to visit Mount Vernon. After a pleasant steamboat ride down the historic Potomac, which flows between the beautiful borders of Maryland and Virginia, unfolding a varied scene of crops and pastoral life, rich fields of grass and forest, and farm houses dotted everywhere, as bright spots in the superb landscapes, we land at Mount Vernon—the homestead and last resting place of Washington. Full of patriotic enthusiasm, we stepped on the sacred ground and felt subdued at once when we came in presence of the tomb which holds the ashes of all that once was noble in form, and grand and good in heart and mind. After reaching the Mansion, my friend introduced me to his old friend, Major Hollingsworth, who is a gentleman peculiarly fitted to fill the position of superintendent, and by that fitness proves the wise discrimination of the lady regents or managers of Mount Vernon in their appointment of one so popular and energetic in discharge of those onerous duties imposed on an officer in his position. To his courtesy we are largely indebted. We saw much to remind us of the olden days, but did not see the "hatchet" that Parson Mason L. Weems was first to make a guide board in American biography. The garden and grounds we took much delight in looking over, and I take pleasure in here stating that we met with every attention from the accomplished young florist and gardener, Mr. Franklin A. Whelan, who has charge of the gardens.

Of course all travelers must find some fault, and we single out the only one we could find, which is, that the exact unity of the scene as Washington left the garden, has not been preserved; but that turning from the prim edgings of box, &c., so characteristic of that primitive, simple age, we are dazzled by visions of the newest productions of the florist, crowding out in flaunting, glaring colors of the new floral triumphs, the old, more subdued, but time-honored and really better plants of the old horticulturists. I mean there is too much admixture of the gaudy tinsel of the present with the substantial gold of the past. The brick work about the tomb is too red and too new-looking. The place seems to me partly robbed of its venerability by the introduction of modern style in some minor matters. It is, perhaps, over-fastidiousness in the writer, but somehow the

grounds altogether (not the house and old out-houses, including the dog kennel) look, to a plain old farmer, "like an old ewe dressed lamb fashion." Yet, notwithstanding this hypercriticism, it is not to be denied that a visit to Mount Vernon will inspire the most sluggish mind with lofty sentiments, and make the heart glad that American women have nobly devoted their time and energies and influence to keep forever the home of Washington as a Mecca for American pilgrim-patriots to resort and air their patriotism and renew their vows at the shrine of liberty.

How much better it would be if parents, instead of taking their children, from eight to fifteen years old and in good health, to seaside resorts or fashionable watering places, would take them to the capital of the nation and spend a week exploring the wonders gathered in that elegant city.

More of architectural grandeur and instructive objects in the arts and sciences are to be seen in Washington than in any city or place in the whole Union. A child would acquire more lasting knowledge and receive a deeper and more intelligent comprehension of the greatness and magnificence of the United States by one week spent in Washington than by the study of books at home in a year. They would see and learn many things which would be of valuable use to them for the present and for all time, while they would be free from the contaminating influences of the giddy, useless and extravagant fashions in dress, and speech, and manners that prevail at most of the summer resorts.

#### To the Lady Readers of the Maryland Farmer.

A lady farmer in the July number invited the lady readers to chat back with her, and the editors in the August number paid such a tribute to our sex in saying "Our columns are always at the service of the best portion of God's creation, 'Woman,'" I almost deemed it a duty to send an acknowledgment to such an invitation, and tell you of an evening passed in enjoyment.

We accepted an invitation from a friend to meet with her family and friends at her residence to witness the opening of a Night Blooming Cereus. The plant was moved from the piazza to the spacious dining room adjoining, so all could be accommodated, and where six beautiful blossoms presented themselves—a spectacle of rare, unequalled beauty for the beholders to admire. The blossoms were the same in size, measuring eleven inches in diameter and the plant symmetrical in proportion, measuring six feet in height, this being the third year it had blossomed. As some of the lady readers of the FARMER may not be acquainted with the blossoms of this wonderful plant, a description may not be out of place. The buds develop from the

leaves, which are thick, resembling cactus leaves, and depend therefrom, being attached to fleshy stems of from six to eight inches in length. Of the flower proper the sepals are of a pinkish hue, but as they begin to unfold they disclose to view petals of the purest white and about five inches in length. The petal is white but beautifully curved, beneath which are clustered the stamens, also white. The stigma and anthers are slightly inclined to yellowish. Imagine blossoms bearing the above description, and a wealth of the richest fragrance that cannot be measured, and you have a faint picture of a most wonderful plant. The plant still promises a bountiful inflorescence, as at the present time thirty or more buds, in the early stages of development, can be counted upon its leaves. This lady, a farmer's wife, makes a specialty of flowers which she cares for, in addition to her regular household duties, and the large yard was bordered with all varieties of dahlias in full bloom the 20th of July in Connecticut, being very early for these specimens. She showed us a carnation pink, full five feet high; a mammoth double scarlet geranium of five years old growth, five feet in height and ten feet in circumference; a great variety of fuchsias literally loaded with blossoms, one of which had twenty buds and blossoms suspended from the tip of one of its branches; geraniums, double petunias in varieties, cacti, lilies, etc. As her guests dispersed she severed the blossoms from the Cereus and presented them to the ladies and gentlemen, and mine being put in a vase of cold water was open at six o'clock the next morning. A passer-by would have beheld a pleasing sight the same as we did when we approached the grounds, the house being brilliantly lighted, the grounds also, with ladies and gentlemen flitting here and there under the guidance of the hostess examining the flowers, the piazza loaded with fuchsias and this charming Cereus in the interior, and the evening will long be remembered with pleasure by those guests. This shows the possibilities among farmers' wives, and may serve as an incentive to others to go and do likewise.

Mrs. WILLIAM H. YEOMANS.

Columbia, Conn.

[The above pleasant letter of Mrs. Yeomans will give our fair readers as much pleasure as it has given us, and will disabuse the minds of her Southern sisters of the idea that Connecticut is only a "land of wooden nutmegs." We have long desired a frequent interchange of views with our lady readers, and hence inaugurated our "Chats," in the hope that a pleasant company would assemble monthly and hold instructive chats on household matters, and we now feel sure that we have succeeded and that our "Household Department" will grow in interest. Our Virginia ladies and "Wiconico" and Mrs. Y. must keep the ball rolling.